Ireland's Best Afternoon Tea Experiences (Castles Galore!)

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AUTHENTIC IRELAND ISSUE

58 Classic and **Modern Irish Recipes**

Baking with **Irish Spirits**

The Secret to Soda Bread (Plus Soda Bread Pizza!)

The Top Cookery Schools of Ireland [Including an Inside Look at Ballymaloe]

#thebakefeed

JUL/AUG 2020 VOLUME 6, ISSUE 4

DISPLAY UNTIL AUGUST 31, 2020

IRISH SPONGE CAKE WITH STRAWBERRY PRESERVES AND CREAM
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Powerscourt House & Gardens in Ireland's Ancient East

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VANILLA BEAN BERRY POUND CAKE WITH SOUR CREAM VANILLA GLAZE

Heilala Vanilla brings a warm richness to this berry-studded loaf cake, perfect for summertime.

Makes 1 (8½x4½-inch) cake

- **2 cups (223 grams) fresh berries, such as raspberries, blackberries, and blueberries (see Note), patted dry**
- **1¼ cups (156 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- **½ cup (113 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **2 teaspoons (12 grams) Heilala Vanilla Bean Paste**
- **1 teaspoon (1 gram) lemon zest**
- **¾ teaspoon (3.75 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **⅓ cup (80 grams) sour cream**
- **Sour Cream Vanilla Glaze (recipe follows)**
- **Garnish: fresh berries, mint leaves**

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting ends extend over sides of pan.

2. In a medium bowl, toss together berries and 1 tablespoon (8 grams) flour; set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at time, beating well after each addition. Beat in vanilla bean paste and lemon zest.

4. In a medium bowl, whisk together remaining 1¼ cups (156 grams) flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Gently fold in berry mixture. (Batter will be thick.) Spoon batter into prepared pan, spreading evenly.

5. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Spread Sour Cream Vanilla Glaze onto cooled cake. Garnish with berries and mint, if desired.

Note: *Avoid using strawberries in this loaf, as they lose their color when baked and may leave wet spots in the cake crumb.*

Sour Cream Vanilla Glaze

Makes about ⅓ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) sour cream**
- **½ teaspoon (2 grams) Heilala Vanilla Extract**
- **Water**

1. In a small bowl, place confectioners' sugar, sour cream, and vanilla. Using a fork, stir until smooth. (Mixture will seem too dry at first, but it should come together.) Stir in water, a few drops at a time, until desired consistency is reached. Use immediately.

5 WAYS
with vanilla this Summer

With soaring summer temperatures, sunshine filled days and long balmy evenings, we're reaching for simple summer recipes that will cool us down.

Add berry vanilla ice cubes to cordial and cocktails for an extra burst of flavor.

1.

Add a touch of vanilla to your signature summer drink. Create a vanilla citrus cordial by simmering the juice of fresh oranges and lemons with sugar, water and a whole Heilala Vanilla Bean. Allow to cool and serve with sparkling water and ice cubes.

2.

With stone fruit abundant, make a fresh and fruity topping for oatmeal, muesli or yoghurt. Dice a plum, peach or apricot into small pieces, sprinkle with Heilala Vanilla Sugar and allow to infuse for a few minutes adding to your breakfast for a nourishing start to the day.

3.

Brighten your beverages with berry and mint ice cubes. Add few drops of Heilala Berry Vanilla Extract into a jug of water. In an ice cube tray add berries, small slices of lemon and fresh mint. Pour over the vanilla berry water and freeze. Add your berry ice cubes to any cold beverage for extra burst of flavor.

4.

Cool off with homemade vanilla popsicles which taste just like a vanilla milkshake. In a saucepan over a low heat, simmer together milk, Heilala Vanilla Paste, and sugar to taste. Chill the mixture then pour into popsicle moulds and freeze.

5.

Add a gourmet touch to your morning ice coffee with homemade vanilla syrup. Heat together water, sugar, and Heilala Vanilla Paste until the sugar has dissolved. Pour cold brewed coffee over ice, add your favorite milk and a splash of your vanilla syrup. You can save time by adding ready-to-use Heilala Vanilla Syrup.

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ARTISAN RECIPES FOR THE HOME BAKER

With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. Featuring every baked good from the fourth year of *Bake from Scratch* from towering layer cakes such as Tiramisu layer cake with coffee ganache and our Rum Swizzle cake with orange buttercream to simple stir-together cookies, brownies and bars. This cookbook offers a little something for every kind of baker, from novice to expert. Try your hand at classic quick breads like Blueberry Muffin Loafs, Triple Vanilla Scones or Pecan Shortcakes then venture into new territory with yeast bread specialties such as Pain de Mie or Hawaiian Buns with Honey Citrus Glaze.

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TEST KITCHEN

All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.

HEILALA VANILLA

Bob's Red Mill

RED STAR

IN A DEPARTURE FROM PAST LETTERS, I'm currently writing this not from my office in Birmingham, Alabama, but from my home, socially distancing from my coworkers and friends as we face a global pandemic. Travel is one of the great passions of my life, but the current climate has my fellow adventurers and me grounded at the time this issue went to press. This Authentic Ireland issue has offered me the perfect escape. When we visited Ireland in January to produce and photograph this issue, we had no idea what the future held. But as bakers, we know we don't necessarily have to leave our homes to enrich our lives with exciting new experiences. All we have to do is head to the kitchen and preheat our ovens. For this issue, we take you to Ireland for the ultimate baking adventure. Over the past few months, we've enjoyed partnering with Tourism Ireland and Williams Sonoma to create this issue sharing Ireland's vibrant culinary story. We will return to traveling when the time is right, but until then, take comfort in this issue as a way to dream and be inspired through baking.

We decided to call this our Authentic Ireland issue because within these pages, we uncover what makes the island of Ireland's baking distinctly Irish. Through delicious recipes and inspiring tales of the people and places that define this island, we bring you an exciting, in-depth look into the authentic side of Irish baking like you've never experienced it before. Consider this issue your passport to Ireland. Join us as we bake our way through the Emerald Isle.

As a former flight attendant and avid traveler, I've been many places in my life. Yet, Ireland has to be one of the most magnificent and inspiring. As the *Bake from Scratch* team traveled throughout Ireland for this issue, I fell more and more in love. Beyond the plethora of epic baked goods, must-visit bakeries, and fresh dairy (Irish butter is awe-inspiring!), I was enchanted by the gracious people and their continuous hospitality (it's called the land of a hundred thousand welcomes for a reason) and the pride they take in their culture and land. Oh, and the breathtaking scenery doesn't hurt either. From Northern Ireland and the Wild Atlantic Way to Dublin and Ireland's Ancient East, there is power, beauty, and wonder at every turn. Ireland's baking culture is no exception. After visiting multiple innovative, incredible bakeries, talking with some of Ireland's most renowned and passionate pastry chefs, and taking hands-on baking classes at two of Ireland's best cookery schools, I soon discovered that the Emerald Isle is also a baker's paradise.

Some of the greatest personalities in Irish baking today are featured within these pages, including Irish-born cookbook authors and television personalities Clodagh McKenna and my friend Gemma Stafford, who shares one of her favorite Halloween recipes from her childhood with us on page 107. Culinary icon and Ballymaloe Cookery School founder Darina Allen and the talented Dublin-based pastry chef Shane Smith invite us into their

homes for exclusive baking sessions. Starting on page 83, meet some of the island's top artisan makers, from an Irish cream liqueur connoisseur to a chocolate-making nun.

Beyond the people, Ireland's bakeries also breathe life into the culture. Discover the best bakeries of Ireland's largest city, Dublin, on page 97. We also take you to a bakery in Ireland's oldest city and birthplace of one of the island's most iconic baked goods, the Waterford blaa, on page 27. Not sure what a blaa is? Well, you may not have heard of a soda farl, barmbrack, gur cake, or a traybake either, but you will. We share the origins of and recipes for the best of traditional Irish baking, from our gorgeous cover star, the regal Irish sponge cake, to potato bread, Irish scones, and apple tart. But there is no baked good more purely Irish than soda bread. On page 31, we take a deep dive into this storied bread. Learn different styles, and master each with crave-worthy recipes.

Discover new, impressive ways to bake with oats (page 69), Irish whiskey, Irish Cheddar, and more. We've also got dozens of fun, modern bakes inspired by classic Irish flavors, like Guinness Brownies, Soda Bread Pizza, Cherry-Chocolate Browned Butter Sandwich Cookies with a delicious whiskey buttercream, and an Irish Cream Cake I developed with an Irish cream liqueur I discovered during our trip. Speaking of, on page 21, we break down quintessential Irish baking ingredients you can stock your pantry with.

Beyond the bakeries and home kitchens, one setting where the best of Irish baking is on display is at afternoon tea, one of the island of Ireland's most beloved pastimes. Visitors can partake in afternoon tea in most restaurants across the island, but it really doesn't come close to taking your afternoon tea in a centuries-old grand manor or medieval castle with a picturesque view. What if you could not only visit said castle but sleep there, too? In Ireland, you can. For our Sip & Stay feature starting on page 39, we experienced the top extraordinary hotels that also offer one-of-a-kind afternoon tea.

With a storied culinary history, breathtaking scenery, amazing people, and a thriving, ever-growing baking culture, Ireland is irresistible. This summer, immerse yourself in all things Irish baking. A taste of the Authentic Ireland beckons, so grab your apron and fill your heart with Ireland.

Until the time comes for me to book my next trip, I invite you to join me on a journey within the beautiful, inspired pages of this issue.

Happy baking!

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

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Bake from Scratch

The Crumb

IT WAS A PLEASURE TEAMING UP WITH TOURISM IRELAND AND WILLIAMS SONOMA TO CELEBRATE IRELAND'S CULINARY CULTURE. HERE ARE MESSAGES FROM OUR AMAZING PARTNERS:

Tourism Ireland is pleased to partner with *Bake from Scratch* magazine and Williams Sonoma, two great brands, to bring you the very best of the island of Ireland's culinary experiences. We hope that the recipes, locations, and scenery found in this Authentic Ireland issue will inspire you to fill your heart with Ireland. The island offers something to suit everyone's sense of culinary adventure, from the windswept coastlines of the Wild Atlantic Way and Causeway Coastal Route, where fresh seafood is caught daily, to the local pubs in charming villages in Ireland's Ancient East, where you can enjoy traditional Irish dishes with a modern twist. We invite you to soak in the views, savor the moments, treat yourself to an array of Michelin-starred restaurants in Dublin and around the island, as well as five-star castle retreats. We were delighted to welcome the *Bake from Scratch* and Williams Sonoma teams on a culinary adventure around the island of Ireland this past January, and when the time is right, we look forward to welcoming you, too.

—Alison Metcalfe, Tourism Ireland Executive Vice President, North America & Australia/NZ

Earlier this year, Williams Sonoma embarked on a culinary adventure to the island of Ireland, in partnership with Tourism Ireland and *Bake from Scratch* magazine. As part of our Authentic Ireland campaign, we set out to learn about the rich culinary landscape of Ireland. The result was an incredible canon of recipes and inspiration that our customers will enjoy for years to come. On our Williams Sonoma blog, *Taste*, we took our customers to the renowned Ballymaloe Cookery School in County Cork, where one of Ireland's most beloved chefs, Darina Allen, taught us five pro tips for perfect Irish scones. From coast to coast, in all Williams Sonoma stores, customers joined us to learn to make Darina Allen's Ballymaloe Beef and Parsnip Stew and Cocoa-Stout Cake. We know that once you check out our recipes and blog posts and this issue of *Bake from Scratch* magazine, dedicated to Authentic Ireland, you will want to add Ireland to your travel bucket list. Be sure to head over to *williams-sonoma.com/authenticirelandtrip* to enter to win a trip for two to Ireland. Our friends at Tourism Ireland look forward to welcoming you someday soon.

—Ryan Ross, Williams Sonoma Brand President

Belfast City Hall

Co Couture in Belfast

Sawer's Belfast

Rayanne House in Belfast

BRIAN DOES BELFAST

We started our trip in Belfast, Northern Ireland, and it will always hold a special place in my memory. Northern Ireland is full of charming places, but its largest city immediately blew me away. One night in this incredible place was definitely not enough. Here is my don't-miss list for Belfast:

Lazy Claire Pâtisserie in Belfast

St. George's Market
This Belfast landmark is one of the best markets in the UK and Ireland. It's filled with stalls offering fresh produce, baked goods, hot mulled apple cider, and more. Be sure to stop by Ann's Pantry, and try a slice of the fifteens, a Northern Irish delicacy (try our recipe on page 63) or the Guinness wheaten loaf.
visitbelfast.com/partners/st-georges-market

Belfast Food Tour
Taking a Belfast Food Tour is the best way to not only take in the city but to taste it as well. We were joined by the company's founder, Caroline Wilson, and her upbeat personality and humor helped the jet lag dissipate.
tasteandtour.co.uk

Co Couture
This gourmet chocolate shop is literally tucked away, located below ground level accessed from a small flight of stairs that lead to the storefront. The bright, tiny shop has the best cup of hot chocolate in the city.
cocouture.co.uk

Sawer's Belfast
I never miss a chance to go to a local culinary shop, and you won't either once you stop into Northern Ireland's oldest deli that has delicious sandwiches and the best of the area's food products.
sawersbelfast.com

Rayanne House
Did you know the Titanic was built in Belfast? Rayanne House is a multi-award-winning hotel and private restaurant with a Titanic Menu that recreates the dinner served to first-class passengers on the ship. If you're looking for historic immersion and a boutique feel, this accomodation and restaurant is perfect for you.
rayannehouse.com

Lazy Claire Pâtisserie
I'm drawn to all things French, so it was hard to stay away from the most authentic French pâtisserie in Belfast—especially when I discovered that founder and head baker Daniel C. Duckett was born and raised in Alabama, just like me. I also had to find out who Claire was and why she was lazy. It was such a pleasure to meet Daniel, who is wonderful, and try his pastries (also wonderful) in his charming bakery. Oh, and about Claire . . . it's a play on the French "les éclairs." Now, say that out loud in a Southern accent, and you'll understand just how the clever name came about.
lazyclaire.co.uk

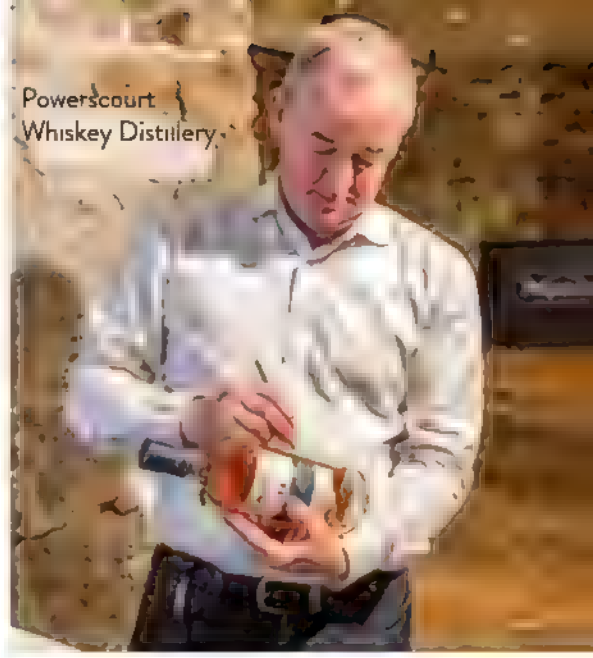
THE BEST OF THE REST

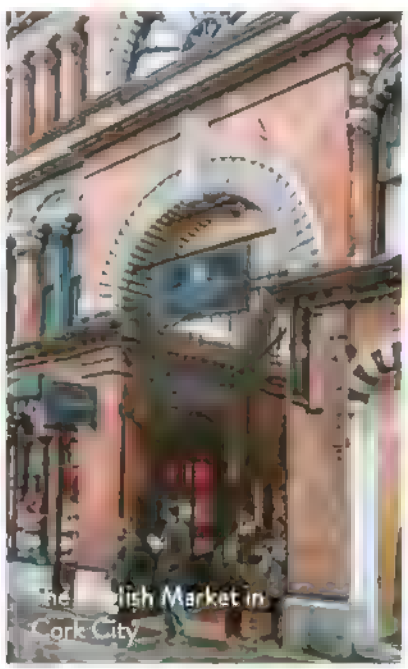
The Ireland adventure didn't stop after Belfast. Here are some of my personal highlights from my Emerald Isle experience:

DINE

Tartare Café + Wine Bar in Galway
This café in Galway's city center has an inviting, cozy atmosphere. Owner and renowned Irish chef JP McMahon lets the wealth of in-season ingredients in the West of Ireland inspire his menu. Sip Irish blackberry wine as you enjoy fresh artisan sourdough. Another one of his restaurants, located right across the street, Aniar, also functions as a boutique cookery school, so you can book a class and then go enjoy lunch. (Turn to page 19 for more on JP and his latest Irish cookbook.)
tartaregalway.ie

Black Gate Cultural Centre in Galway
Another Galway favorite is this lively two-story pub known for providing live entertainment, the perfect spot to grab an Irish coffee, a quick bite, and a hearty dose of Irish culture as you explore the city. Try to stop by during a traditional Irish sean-nós dance performance. One of the most special





moments of the trip was seeing Liam O'Brien and Ronan O'Connolly showcase traditional Irish music and dancing—I even took my turn on the dance floor!
blackgate.ie

Fishy Fishy in Kinsale
Run by husband-and-wife team Martin and Marie Shanahan, this award-winning restaurant is located a few steps from the water's edge in the colorful, historic harbor town of Kinsale on Ireland's southwest coast. Each dish is created using the best of fresh fish from the waters off the coast of Ireland. If you're looking to spend some time in Kinsale—which you definitely should—stay at the Trident Hotel, just a few minutes' walk from town. It's right on the water, so each room offers a stunning view.
fishyfishy.ie | tridenthotel.com

STROLL & SHOP

The English Market in Cork City
Specializing in local Irish food, this impressive covered food market dishes out fresh produce, gourmet ingredients, and hot meals Monday through Saturday. It's been part of Cork's city center since the 1780s and houses some of the city's best sweets and baked goods. In fact, the Alternative Bread Company's apple cake inspired our Apple Slice Traybake recipe (page 68).
corkcity.ie

Kylemore Abbey in Connemara
Explore the restored rooms of the abbey, the neo-Gothic church, and 6½ acres of Victorian Walled Garden in this picturesque attraction on Ireland's Wild Atlantic Way. Grab a slice of pear Bakewell tart from Mitchells Café, and shop for handmade products by local artisans, including the Benedictine nuns who live in the abbey. One of my favorite memories from the trip is an impromptu dance session that broke out in front of the abbey, when one of Kylemore Abbey's team members and traditional Irish dance teacher Emma O'Sullivan taught us a traditional Irish dance step. You can book lessons from Emma for yourself at *emmaosullivan.com/dance*.
kylemoreabbey.com

SIP

Powerscourt Whiskey Distillery
I've never been a big whiskey drinker, but the warm vanilla tones of Fercullen Premium Blend Irish Whiskey had me at the first sip. I'm such a big fan of this whiskey that I carried it all the way back to the United States with me. When you stop by the beautiful distillery in the Powerscourt Estate's renovated Old Mill House, if the master distiller is around, he can sign your bottle like he did mine. To learn more about this whiskey and what I like to bake with it, turn to page 78.
powerscourtdistillery.com

Guinness Storehouse in Dublin
I learned so much about the famous Guinness brand touring the Guinness Storehouse, housed in the heart of the historic brewery. Enjoy a pint and the view of Dublin's skyline in the rooftop Gravity Bar, and be sure to stop and get a "STOUTie," a picture-perfect pint of beer featuring your photograph in the foam on top.
guinness.com

As always, it was fabulous working with my friend and brilliant photographer Joann Pai, who came along to photograph all the beautiful content you see in this issue. The talented Maya Oren also came along for our Irish adventure, capturing video footage. Visit *bakefromscratch.com/discovering-authentic-ireland* to view this action-packed inside look at our trip and the experiences featured in this issue. It was also a pleasure getting to know the five amazing food personalities who joined us in Ireland and are helping us share Ireland's culinary story (page 89).

IRISH CREAM CAKE

Makes 1 (9-inch) cake

Recipe by Brian Hart Hoffman

Walking County Cork's misty seaside cliffs and the rolling green pastures where the cows that make some of Ireland's best Irish cream graze was the experience of a lifetime. After meeting the founder and experiencing the artisan nature of Five Farms Irish Cream Liqueur, I was so in love, I carried a bottle all the way home to Alabama with me. It was worth it—not only for the sipping but also because it was destined to be featured in this marble cake frosted with a buttercream that showcases the liqueur's delicate flavor and incomparable quality.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup plus 2 tablespoons (224 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1¾ cups (219 grams) cake flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ⅔ cup (160 grams) Irish cream liqueur*
- 1 teaspoon (4 grams) vanilla extract
- ¼ cup (35 grams) 66% cacao semisweet chocolate baking wafers
- 1 tablespoon (15 grams) whole milk
- Irish Cream Buttercream Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

3. In a medium bowl, sift together flour, baking powder, and salt. In a small bowl, combine liqueur and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with liqueur mixture, beginning and ending with flour mixture, beating just until combined after each addition. Reserve ½ cup (about 135 grams) batter in a small bowl. Pour remaining batter into prepared pan, smoothing top with an offset spatula.

4. In a small microwave-safe bowl, place chocolate. Heat on high in 15-second intervals, stirring between each, until melted and smooth. Stir in reserved batter and milk until combined. Drop tablespoonfuls of chocolate batter on top of batter in pan. Using the tip of an offset spatula or butter knife, swirl batters.

5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Using an offset spatula, top cake with Irish Cream Buttercream Frosting.

**We used Five Farms Irish Cream Liqueur.*

Irish Cream Buttercream Frosting

Makes about 1½ cups

- ¾ cup (170 grams) unsalted butter, softened
- 3 cups (360 grams) confectioners' sugar
- 3 tablespoons (45 grams) Irish cream liqueur
- ¾ teaspoon (4.5 grams) vanilla bean paste
- ¾ teaspoon (2.25 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 3 minutes. Gradually add confectioners' sugar, beating until combined. Add liqueur, vanilla bean paste, and salt, and beat at medium-high speed until smooth, 1 to 2 minutes. (Do not overbeat.) Use immediately.

THE WORLD'S FIRST FARM-TO-TABLE IRISH CREAM LIQUEUR

Five Farms is the world's first farm-to-table Irish cream liqueur, taking its name from the five family-owned farms in County Cork, Ireland, that provide the product's rich dairy cream. The cream is combined with 10% triple-distilled Irish whiskey within 48 hours of being collected from the farms. Five Farms is the highest-scoring Irish cream liqueur in history, earning a score of 97 points and winning the Chairman's Trophy at the 2018 Ultimate Spirits Challenge.

©2020 Imported by Holladay Distillery, Weston, MO Product of Ireland 17% Alc/Vol (34 proof) Drink Responsibly Drive Responsibly

SUMMER SQUASH FLATBREADS

Celebrate the summer squash harvest with these delectable savory flatbreads, made instantly tangy with a boost from Platinum® Instant Sourdough Yeast from Red Star®.

Makes 2 flatbreads

3¾ cups (469 grams) all-purpose flour, divided
1 (0.63-ounce) package (18 grams) Platinum Instant Sourdough Yeast
2¼ teaspoons (6.75 grams) kosher salt
¾ cup (180 grams) water
½ cup (120 grams) whole milk
3½ tablespoons (49 grams) extra-virgin olive oil, divided
1 teaspoon (7 grams) honey
3 cloves garlic (15 grams), minced
½ teaspoon packed lemon zest
Cornmeal, for dusting
1½ cups (170 grams) shredded fontina cheese
⅔ cup (61 grams) finely shredded Parmesan cheese
½ cup (60 grams) thinly sliced (1/16 inch) zucchini
½ cup (60 grams) thinly sliced (1/16 inch) yellow squash
½ cup (65 grams) thinly sliced red onion
Garnish: shredded fontina cheese, flaked sea salt, fresh basil leaves, chopped fresh parsley

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, Platinum Instant Sourdough Yeast, and kosher salt at low speed until well combined.
2. In a small saucepan, heat ¾ cup (180 grams) water, milk, 2 tablespoons (30 grams) oil, and honey over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add milk mixture to flour mixture; beat at medium speed for 2 minutes. Reduce mixer speed to low; gradually beat in 1½ cups (188 grams) flour until a very soft, sticky dough is formed.
3. Switch to the dough hook attachment. Beat at medium-low speed for 13 minutes. (Dough should almost pull away from sides of bowl.) Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if necessary. (Avoid adding too much flour; a slack dough is important for a light, airy crust.) (Dough should pass the windowpane test; see Note.) Using well-floured hands, shape dough into a ball.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
5. Punch down dough. Divide dough in half (about 390 grams each). Using floured hands, shape each half into a smooth ball, and place each in a lightly oiled small bowl. Lightly brush tops with oil. Cover with a double layer of plastic wrap, and refrigerate overnight*.
6. About 1½ hours before baking, remove dough from refrigerator. Place a pizza stone on lowest oven rack. Preheat oven to 475°F (250°C). (Allow at least 1 hour for pizza stone to fully heat before baking.)
7. In a small microwave-safe bowl, combine garlic, lemon zest, and remaining 1½ tablespoons (21 grams) oil. Heat on high until mixture begins to bubble, about 20 seconds.
8. Generously dust a pizza peel or a rimless baking sheet with flour and cornmeal.
9. For each flatbread, drape each portion of dough over your knuckles. Using both hands, gently stretch dough with knuckles to form a ⅜-inch-thick oval, being careful not to press out any air bubbles. Place dough on prepared pizza peel, stretching to even out any thick areas. Shake pizza peel a few times to make sure dough always stays loose, dusting bottom with additional cornmeal if needed. (Continue to check dough a few times while topping. Dough must remain loose to slide easily onto pizza stone.)
10. Evenly spoon half of garlic mixture onto each flatbread. Top each with half of fontina and half of Parmesan; top each with half of zucchini, half of squash, and half of onion. Slide 1 flatbread onto hot pizza stone.
11. Bake until crust is deep golden brown, 10 to 12 minutes, using tongs to rotate flatbread halfway through baking. Immediately garnish with fontina, sea salt, basil, and parsley, if desired.
12. Repeat procedure with remaining flatbread. Immediately garnish with fontina, sea salt, basil, and parsley, if desired.

Note: *Test dough for proper gluten development using the windowpane test. Using floured fingers, pinch off a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

**Note:* *Refrigerating this dough overnight allows it to develop better flavor and texture, but the flatbreads can be baked on the same day as well. Simply preheat pizza stone and oven while dough is rising and then shape flatbreads after punching down dough.*

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Made-From-Scratch
Moments

better baking made easy

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The Bakeries of Dublin
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THE BAKER'S GUIDE TO "MADE IN IRELAND"

OUR COLLECTION OF IRISH PRODUCTS HIGHLIGHTS ARTISAN MAKERS FROM THE ISLAND AS WELL AS SOME OF THEIR MUST-HAVE TOMES

IRISH BAKING GLOSSARY

A roundup of terms and baked goods commonly featured in Irish cuisine

BARMBRACK: The Irish take on fruit cake, barmbrack used to be leavened with "barm," a fermented froth skimmed from malt liquor during production, and was specifically served on Halloween. (See more on page 107.)

BATCH BREAD: A tall loaf of bread baked in batches and then pulled apart into individual loaves, hence the name. These loaves get dark crusts on the top and the bottom but have tender sides due to being baked side by side.

BISCUITS: Like in the UK, "biscuits" often refer to cookies instead of the American quick bread.

FARLS: Bread that is divided and baked into four wedges, often in the form of Northern Ireland's soda farls or common potato farls.

GOODY: Traditionally eaten on St. John's Eve, goody is a dessert made of boiled milk, sugar, spices, and bread. In modern takes, it has cocoa and chocolate added in.

GUR CAKE: A pastry that has a sweet filling of dried fruit and either dried bread crumbs or cake crumbs. (See more on page 67.)

PORTER CAKE: A rich chocolate cake made all the richer with the addition of Guinness or other quality Irish stout beers.

SPOTTED DOG: A sweeter, richer take on classic soda bread, with dried fruit, sugar, and eggs added into the batter. Historically, this was usually served on special occasions.

TRAYBAKE: An all-inclusive term referring to a dessert baked in a square or rectangular baking dish or "tray."

TREACLE: The Irish and British equivalent of molasses.

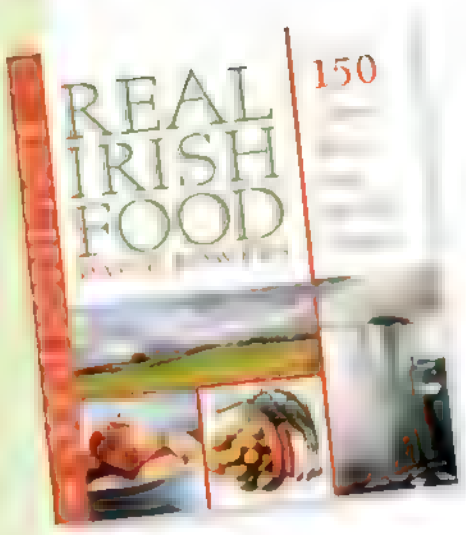
WATERFORD BLAA: A soft bread roll made famous in the city of Waterford, often served with butter or savory fillings for breakfast.

YELLOWMAN: Honeycomb or sponge candy, made of butter, molasses, sugar, vinegar, golden syrup, and baking soda. After being heated on the stove, it bubbles up like honeycomb and hardens into a salty, sweet candy.

THE IRISH COOKBOOK *by JP McMahon*

A compendium of recipes from some of the most respected chefs and bakers of Ireland, *The Irish Cookbook* offers a deep dive into everything from soda bread to porter cake. Containing 480 recipes and 1,000 years of history, this is the go-to cookbook for those looking to explore Irish cuisine. Available at *amazon.com*.

REAL IRISH FOOD *by David Bowers*



A cookbook devoted to translating the Irish palate for Americans, *Real Irish Food* helps you transform American pantry staples into something distinctly Irish. New York food writer David Bowers spent years in Dublin gathering true Ireland cuisine insight and then combined this knowledge with his practical understanding of available American ingredients. Available at *amazon.com*.

CLONAKILTY WHISKEY

A venerable distillery run by the Scully family in County Cork, Clonakilty produces Irish whiskey that is brewed from Irish-grown barley and cut with water sources from a well within the oceanside cliffs, where the water is purified naturally through layers of sandstone and baryte. The whiskey has warm notes of spice and honey as well as an underlying sweet fruitiness gained from the Bordeaux casks it's matured in. On each bottle, you can spot the Minke whale, a mammal that swims within the local wild waters of the southern Irish coast and an emblem that will immediately denote the company's commitment to quality, local ingredients
Available for order at *wine-searcher.com*

ENRICH & ENDURE APRON

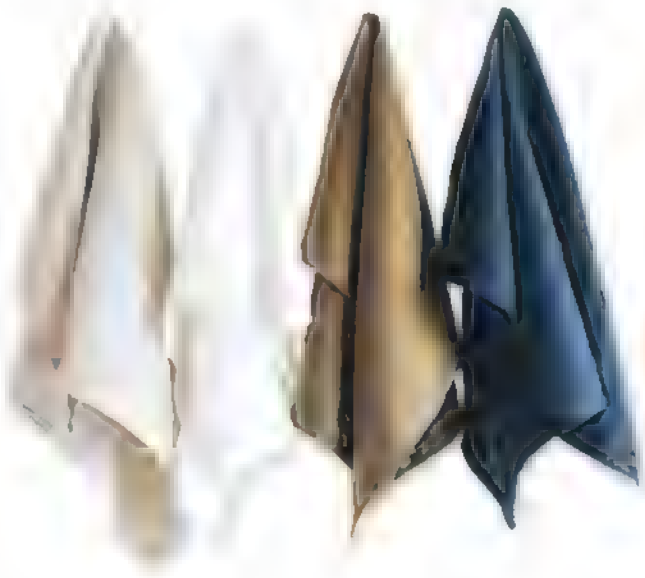
Available in shades from electric blue to classic orange, this beautiful handcrafted linen apron from Northern Ireland's Enrich & Endure will become the go-to colorful accessory for the style-conscious baker. The brainchild of brother-sister duo Lorcan and Sarah Quinn, Enrich & Endure weaves both white and hand-dyed linen threads into their wares, creating aprons that seem to glow.
Available at *enrichandendure com*.

ROSEMARIE DURR POTTERY BAKING BOWLS

Rosemarie Durr's magical medium is clay, and her pottery has a touch of traditional Irish methods combined with a charmingly modern look. Her shop is based in County Kilkenny, where she turns out baking dishes and bowls that she hopes are destined for everyday use, so frequent bakers can trust their wares will stand the test of time.
Available for order at *rosemariedurr.com*

WATERFORD LISMORE FOOTED CAKE PLATE

A 13-inch crystal showpiece with diamond and wedge cuts, this cake plate is a classic example of the superior work of Waterford Crystal, an enduring Irish juggernaut of the fine glassware trade. Named for its base city, Waterford, Ireland, the crystal manufacturer now houses a renowned museum in its former factory, offering a look at the story of the company's rise to prominence and the largest collection of Waterford crystal in the world. Placing your freshly baked cake on this stand, you'll welcome a touch of classic Irish glamour to your presentation.
Available at *waterford.com*.



31 CHAPEL LANE IRISH LINEN TEA TOWELS

Casual shoppers may be surprised to learn that luxury fashion house 31 Chapel Lane of Limerick City, Ireland, also offers high-end linen tea towels. Made from fine Irish linen, each towel is hand-dyed and amazingly absorbent and grows softer with every use. It's a high-quality tool for covering your proofing dough or washing one of your lovely Irish-made dishes.
Available at *31chapellane.com*.

LOUIS MULCAHY BOWLS AND OVEN DISH

Louis Mulcahy has been turning out fine porcelain and stoneware in Ireland since the 1970s. Called the "Godfather of Irish Craft," Louis works in Dingle, Ireland, and his stoneware is noted for his handmade glazes and for an enduring shelf life, resisting cracks and chips. It's quality bakeware that was made to last, destined to become a baker's heirloom.
Available at *louismulcahy.com*.

from the pantry

IRISH ESSENTIALS

WE GATHERED SOME OF THE BEST IRISH BAKING ITEMS AVAILABLE IN THE STATES SO YOU CAN BRING THE IRISH PANTRY TO YOUR AMERICAN KITCHEN

BY KYLE GRACE MILLS

KERRYGOLD BUTTER

A recurring theme you'll see throughout this issue is the Irish people's pride for their unsurpassed dairy. Kerrygold butter is one of these sterling examples, a European-style butter produced in County Kerry with dairy from Jersey cows fed by brilliantly green Irish grassland, turning the butter a brilliant yellow. Its extra fat content leads to flaky pastries and particularly rich baked goods.
Available in most stores.

MCCANN'S STEEL CUT IRISH OATMEAL

An Irish brand since the 1800s, McCann's has secured a name for itself by making the most of one of Ireland's greatest agricultural crops: oats. Steel-cut oats in particular are the Irish way of serving oats, cutting the oat with a steel blade to produce finer pieces. They're nuttier and chewier than old-fashioned oats and serve as both a toothsome topping and mix-in for many breads and desserts.
Available in most stores.

KERRYGOLD CASHEL BLUE, IRISH CHEDDAR, AND DUBLINER CHEESE

Famed for their butter, Kerrygold also has a well-established reputation for quality Irish cheese. Cashel blue cheese, invented in the 1980s in County Tipperary, has become Ireland's preeminent blue cheese, at once mild and tangy. Contrary to its name, Dubliner cheese is produced in County Cork and is a robust aged cow's milk cheese that resembles a cross between Cheddar and Parmesan. Even their aged Cheddar is a delicious standard among Irish Cheddars, strong and salty. Each of these cheeses brings savory goodness to breads, including our Irish Cheddar White Soda Bread (page 54).
Available in most stores.

FOLLÁIN JAM

A traditional Irish jam made in the lush County Cork, Folláin Jam can offer you a concentrated sweet taste of some of Ireland's best produce, from gooseberries to black currants. Named for the Irish word for "wholesome," the company began with a 100-year-old family recipe for grapefruit marmalade that they began to sell in the 1980s. Now, they offer more than 30 quality jams that have a taste of fresh Irish fruit and tradition. Stir the jam into cakes or muffins to add a surprising fruity note, or use it as a satisfying topping for a slice of our Brown Soda Bread (page 50) or scones
Available at *amazon.com*.

GUINNESS EXTRA STOUT

You're probably familiar with Guinness, Ireland's most iconic beer, enjoyed all over the world every day. In 1759, Arthur Guinness took out a 9,000-year lease on a Dublin brewery at St. James's Gate and developed a black beer with poignantly colorful flavor. A full-bodied beer with a rich cream head from the dark-roasted barley, Guinness's famous extra stout beer has a distinctively bold taste and is still brewed at the original Dublin location, which is now the Guinness Storehouse. We like baking with Guinness Extra Stout because it has twice the amount of hops compared to most beers, which means double the flavor, and it pairs beautifully with chocolate. Next time you're in Dublin, immerse yourself in the Guinness experience at the storehouse. Ireland's number one attraction offers seven floors of fun.
Available in most stores. / *guinness.com*

BAILEYS ORIGINAL IRISH CREAM

A beloved Irish brand that you are no doubt familiar with, Baileys Original Irish Cream is a rich spirit that has become synonymous with Irish innovation. Invented by Tom Jago in 1974 to help create a sweet alcoholic beverage that could make the most of surplus cream, Irish cream liqueur combines Ireland's two claims to fame, Irish dairy and Irish whiskey, with a little bit of cocoa. Baileys uses 200 million liters of Irish milk each year during the production process. While dairy, cocoa, and whiskey remain the three key ingredients, the recipe for Baileys is a tightly kept secret. A splash of the liqueur can add notes of smooth chocolate and vanilla to your baked goods, and its velvety texture can boost the crumb of your cakes.
Available in most liquor stores. / *baileys.com*

FIVE FARMS IRISH CREAM LIQUEUR

We discovered Five Farms Irish Cream Liqueur when we were in Ireland working on this issue and couldn't get enough of this true farm-to-table, single-batch Irish cream liqueur. The insanely delicious

product is created from an artful blend of triple-distilled Irish whiskey and fresh dairy cream produced exclusively by five family-owned farms in the picturesque countryside of West Cork on Ireland's Wild Atlantic Way. With mild weather, lots of rainfall, and fertile soil, County Cork, the largest and southernmost county in Ireland is an ideal landscape for dairy farms and their cows, producing some of the finest, richest cream in the world. The cream is combined with premium Irish whiskey within 48 hours of collection, which qualifies it as an authentic Irish cream liqueur. Turn to page 101 for an even deeper look into the story behind Five Farms and the key to their process. Five Farms Irish Cream Liqueur elevates the texture of and lends a subtle enticing blend of vanilla bean, butterscotch, coffee, caramel, and maple flavor to your baked goods.
Available in select stores and online. / *fivefarmsirishcream.com*

BUSHMILLS IRISH WHISKEY

The oldest licensed whiskey distillery in the world, Bushmills has operated near the famed River Bush on Northern Ireland's Causeway Coastal Route since 1608, using malted barley to brew the Irish whiskeys of old. Even after a devastating fire razed the old mill in 1885, Bushmills rebuilt and kept the status quo. To this day, the water they use to cut the whiskey to proof still comes from the venerable River Bush, as is tradition, and is distilled in impressive copper stills. They have a variety of blends, from original to Black Bush to Red Bush, with the original being smooth and mellow and ideal for baking. Aged in bourbon and sherry casks, it imparts warm notes of vanilla and fruit to baked goods.
Available in select stores and online.
bushmills.com

RICOTTA CHEESECAKE WITH FRESH BLUEBERRIES

With a lusciously tender texture due to a steamed bake within the revolutionary SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS), this ricotta cheesecake is made luminous and bright with lemon zest and juice mixed into the batter and topped with fresh blueberries.

Makes 1 (9-inch) cake

- 24 gingersnap cookies (168 grams)
- 1 cup (121 grams) roasted salted shelled pistachios
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) unsalted butter, melted
- 16 ounces (454 grams) cream cheese, room temperature
- 1 cup (200 grams) granulated sugar
- 3 tablespoons (24 grams) cornstarch
- 12 ounces (340 grams) ricotta cheese, room temperature
- ½ cup (120 grams) heavy whipping cream, room temperature
- 1 tablespoon (3 grams) lemon zest
- 1 tablespoon (15 grams) fresh lemon juice
- 1½ teaspoons (6 grams) vanilla extract
- 4 large eggs (200 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 2 cups (292 grams) fresh blueberries
- 1 tablespoon (20 grams) apple jelly, melted

1. Spray a 9-inch springform pan* with baking spray with flour; line bottom of pan with parchment paper.
2. In the work bowl of a food processor, place gingersnaps, pistachios, and salt; process until finely ground. Add melted butter, pulsing until combined. Press mixture into bottom and halfway up sides of prepared pan.
3. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Convection Bake/325°F/Preheat/1 Tray/8 minutes/Start. (See Note.)
4. Bake for 8 minutes. Let cool completely on a wire rack.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until very creamy and smooth, stopping to scrape sides of bowl.
6. In a small bowl, whisk together granulated sugar and cornstarch. Add sugar mixture and ricotta to cream cheese, beating until smooth. Beat in cream, lemon zest and juice, and vanilla. Add eggs and egg yolk, one at a time, beating just until combined after each addition and stopping to scrape sides of bowl. Pour filling into prepared crust. Cover top of prepared pan tightly with plastic wrap** and then foil, pressing to seal.
7. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Steam Bake/Water Bath/275°F/1 hour and 15 minutes.
8. Bake for 1 hour and 15 minutes. Turn oven off, and leave cheesecake in oven with door closed until completely cool, 2 hours. (Leave cheesecake wrapped in plastic wrap and foil.) Remove from oven, and refrigerate overnight.
9. In a medium bowl, toss together blueberries and melted jelly to coat. Pat surface of cheesecake with a paper towel before serving, and arrange blueberry mixture on cheesecake.

**Be sure to use a springform pan that does not have an extra-wide base, as it may not fit properly in the oven.*

***We used Stretch-Tite Premium Plastic Food Wrap, a thicker, high-quality BPA-free plastic wrap.*

Note: *To bake in a traditional oven: Omit use of plastic wrap and foil. Preheat oven to 350°F (180°C). Bake crust until set, about 8 minutes. Let cool for 15 minutes. Reduce oven temperature to 325°F (170°C). Pour filling into prepared crust. Bake until set around edges but slightly jiggly in center, 55 minutes to 1 hour. Turn oven off, and leave cheesecake in oven with door closed until completely cool, 3 to 4 hours. Cover and refrigerate overnight.*

PRO TIPS

Two secrets to a crack-free cheesecake: First, have all your ingredients at room temperature. Second, don't rush to chill your cheesecake; let cool slowly and completely before refrigerating. A chilled cheesecake can be frozen for up to 1 month.

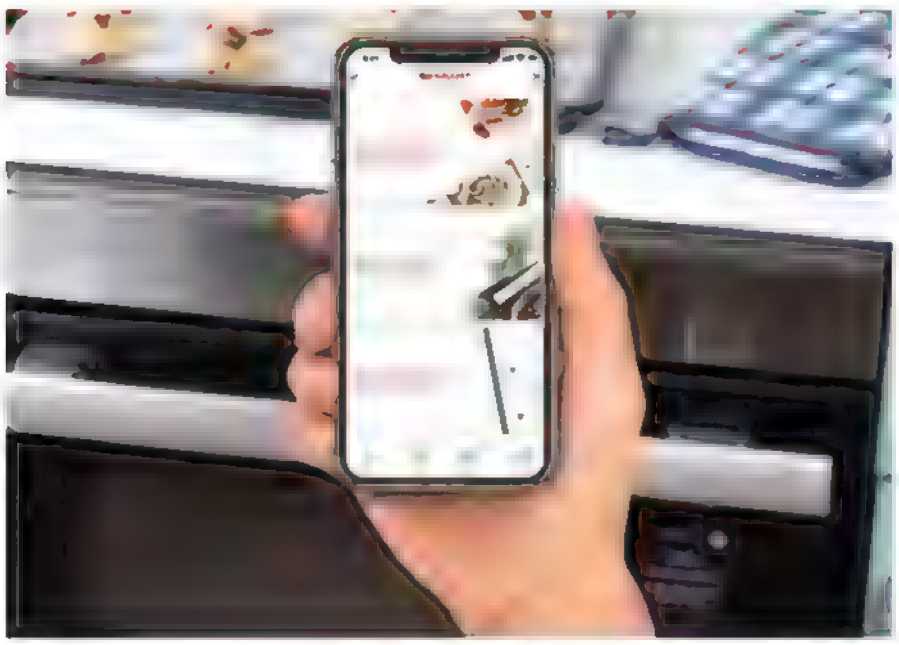
SHARP | Simply Better Living

SUPERSTEAM+™ BUILT-IN WALL OVEN

SSC2489DS

The Sharp® SuperSteam+ Built-In Wall Oven is the start of a cooking revolution. With Wi-Fi enabled IoT features, the innovations within this steam oven are a perfect match for modern cooking needs.

While regular steam only reaches 212°F, the SuperSteam+ oven can create superheated steam up to 485°F. Steam this hot can roast meats and caramelize sugars so your food can be brown and crispy on the outside, tender and juicy on the inside. With the Sharp SuperSteam+ Oven, you can grill without smoke, roast without drying, and get the roasty-toasty, tasty results you desire.



Get started right away with built-in recipes and download the Sharp SuperSteam+ Oven app* to enable the smart features and access custom recipes powered by SideChef.

The new Sharp SuperSteam+ Built-In Wall Oven features Steam Bake for superior breads, and Water Bath for cheesecakes, custards and puddings.

www.sharpusa.com | simplybetterliving.sharpusa.com

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RHUBARB & GINGER UPSIDE-DOWN CAKE

IRISH BAKING AUTHORITY AND COOKBOOK AUTHOR CLODAGH MCKENNA REVISITS A BELOVED FAMILY RECIPE, TRANSFORMING IT INTO AN UPSIDE-DOWN, ONE-LAYER WONDER

When I was a child growing up in Ireland, we used to do our bake for the week every Saturday morning, like a lot of other Irish households at the time. We would make soda bread, cinnamon rock buns, scones, some sort of oat cookie, and always a delicious cake to be had over the weekend. Every few weeks, the cake would change to adjust to what was growing in the garden, and during spring and summer, we would make a delicious upside-down rhubarb cake. I have adjusted the recipe slightly over the years, and I've added in crystallised ginger, which gives a wonderful sweetness and zing to the rhubarb. If you don't have rhubarb, you can make this with soft fruits, pears, apples, and even oranges. I love to serve this with a dollop of crème fraîche—a tastescape back to my childhood in Ireland.

—Clodagh McKenna, Irish chef, cookbook author, and television presenter

THE REDO

RHUBARB & GINGER UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Simple and sweet, with a hint of ginger spice, this upside-down cake is the perfect summer dessert.

- **3 tablespoons (42 grams) unsalted butter**
- **⅔ cup plus ¼ cup (202 grams) firmly packed light brown sugar, divided**
- **6 teaspoons (21 grams) finely chopped crystallized ginger, divided**
- **12 ounces (340 grams) fresh rhubarb, trimmed and cut into 1-inch pieces**
- **1½ cups plus 1 tablespoon (196 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **¾ cup plus 1 tablespoon (195 grams) whole buttermilk**
- **2 medium eggs (94 grams)**
- **⅓ cup plus 2 teaspoons (85 grams) canola oil**
- **Crème fraîche, to serve**

1. Preheat oven to 350°F (180°C).
2. In a 9-inch ovenproof skillet, melt butter over medium heat. Stir in ⅓ cup plus 2 tablespoons (101 grams) brown sugar, and cook, stirring occasionally, until sugar is melted and combined with butter, about 2 minutes. Add 2 teaspoons (7 grams) ginger, stirring to combine. Remove from heat. Arrange rhubarb in a single layer on bottom of skillet.
3. In a medium bowl, sift together flour, baking powder, salt, and baking soda.
4. In a large bowl, whisk together buttermilk, eggs, oil, remaining ⅓ cup plus 2 tablespoons (101 grams) brown sugar, and remaining 4 teaspoons (14 grams) ginger. Whisk in flour mixture until just combined. Pour over rhubarb in pan, smoothing with an offset spatula.
5. Bake until cake springs back when pressed in center, 30 to 45 minutes. Let cool in skillet on a wire rack for 5 minutes. Invert cake onto a serving plate. Serve with crème fraîche.

Clodagh McKenna is the author of six cookbooks and a regular guest chef on *The Today Show* and *The Rachael Ray Show*, and her own series, *Clodagh McKenna's Irish Food Trails* is shown on PBS/CreateTV. Clodagh is also one of the chefs on the new series *Beat the Chef*, which aired in June 2019 on the Game Show Network.

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IRELAND'S DAILY BREAD

A BAKING LEGACY KEEPS TRADITION ON THE TABLE IN IRELAND'S OLDEST CITY

BY MARY-KATE TUCTO

PHOTOGRAPHY COURTESY OF WALSH'S BAKEHOUSE & JOANN PAI

There's a fierce patriotism that exists around certain foods, the kind that runs through the veins of locals who grew up with it and can tell you just where to find the best version—and just where you can go if you disagree on where that is.

No one can touch France's claim to croissant fame. You can't visit England without tucking into a platter (or five) of fish and chips. And Ireland? Well, the Emerald Isle has its fair share of delicacies, to be sure. But none are so interwoven in the fabric of past and present as the humble Waterford blaa.

Waterford sits at the bottom of the island in Ireland's Ancient East, southwest of Dublin and northeast of Cork, the perfect stopping point to break up an Irish road trip. This quaint port city, the oldest in Ireland, is a mosaic of brightly colored buildings lining bricked streets, old stone churches, and the occasional architectural remnant from the Vikings, who founded it in AD 914. From downtown's museum-dotted Viking Triangle to its beloved namesake bread, Waterford's every corner is packed with history.

The Waterford blaa is a literal taste of this history—and one of the best places still making this centuries-old staple is the famous Walsh's Bakehouse, where one family has been baking up blaas for generations.

"Our family has a long history," says third-generation baker Dermot Walsh, who co-owns the bakery with his brother, Michael. "We've been baking in Waterford for 100 years next year."

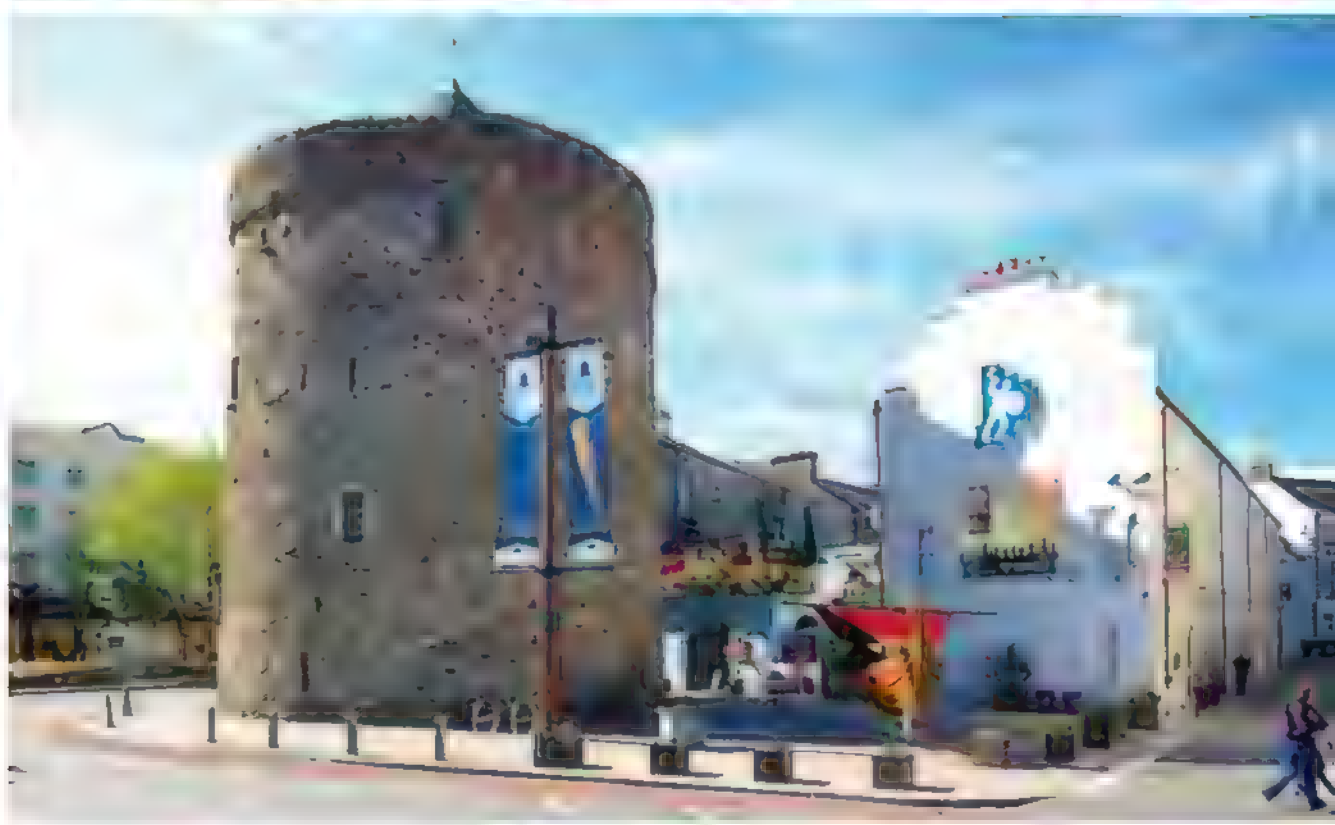
The Walsh brothers' grandfather Patrick Walsh hailed from a small village called Kilmacow, just outside of Waterford. After returning from serving in World War I—where he'd been held prisoner of war not once but twice—Patrick, who'd previously trained as a master baker, opened Walsh's Bakehouse in Waterford City in 1921. Through the generations since, the Walsh family has remained at the helm, passing down recipes and satisfying locals' appetites for traditional Irish breads.

"My first memories of our bakery were shoveling coal into an old brick oven with my uncle at the age of 4 or 5," Dermot recalls. "My brother and I spent a lot of time there, and we were basically fully-fledged bakers by the age of 14 or 15. I never wanted to do anything else. Ever."

Drawn to the art, science, and history of bread, Dermot and Michael went off to study baking in Dublin and opened a shop of their own where they worked with new styles of bread before ultimately returning to their roots when the time was right.

"When my father and uncle decided to retire, we kind of took over the family business," he says. "We've been flying the flag for the last 30-odd years now."

Although the ovens have been upgraded a time or two (no more coal-shoveling required) and the bakery has moved to a new location, not much has changed in the traditions the bakehouse was built on. Essentials like batch bread, scones, and soda bread have kept their place of honor along with a range of brioche, flavored loaves, and potato bread. But above them all, the blaa reigns supreme.



"Well over 50 percent of our business would be the blaas," Dermot says. "Between Waterford and Ireland, we'll make about 3½ to 4 million of them this year."

These rolls are seemingly simple, their elements common: flour, water, salt, and yeast. Each bakery does it just a little differently, but for Walsh's, the process starts with a sponge and dough method. The bakers create a sponge—a mix of water, flour, yeast, and just a little salt. Then, similar to a sourdough starter, a portion of the sponge is mixed into the rest of the dough, which is then worked and shaped. The finishing touch? A generous dusting of flour before hitting the oven.

No exotic ingredients, no convoluted methods—just a recipe that has stood the test of time. The marriage of a soft or crispy exterior (depending on how you take yours) and a soft, pillowy crumb, there's nothing blah about a blaa.

"It was the bread of choice," Dermot explains. "Kids would go down to the local bakery and buy a bag of blaas, and that was breakfast. They weren't eaten with anything except a bit of butter, or when the workers were going to the docks, a bit of ham and cheese they brought from home and put in the blaas. That was their midmorning meal or their lunch."

So many years later, the Waterford blaa is still a daily staple for locals. It's become so ingrained in the city's heritage that the European Union awarded it a Protected Geographical Indication (PGI) designation in 2013. That means only those heavenly rolls made by specialist bakers using a specified baking process in the Waterford city and county region can be called Waterford blaas.

The designation was a win for local bakers and a testament to the depth of heritage tied to the bread. Despite the area's Norse roots, it was actually the French who introduced this town to their future icon. The first version, pain blanc, was brought to Waterford by the Huguenots who arrived in the port city in the late 1600s. One of those Huguenot families opened a bakery near the port in Bakehouse Lane. It was here that leftover bits of dough from larger loaves were dusted liberally with French flour and baked, unintentionally giving rise to what would come to be known as the blaa. (In the local accent, "blanc" was shortened to "blaa.")

"Back then, these little rolls were primarily used as barter between the baker and other tradespeople," Dermot explains. "He'd give them a bit of bread; they'd give him a bit of meat. They really became popular in the 1800s, and we can trace that popularity back to a local resident in Waterford named Edmund Ignatius Rice."

A founder of the Christian Brother Movement, Edmund opened a school and seminary in the city during the early 1800s, along with a bakeshop and a tailor shop where children could learn trade skills. As Waterford was very poor at the time, the bakery also served as a way to feed the students who came to the school.

"The food that they fed them were the Waterford blaas, so they became quite popular," Dermot says. "As the kids grew up and opened their own bakeries, they also made the blaas, so they started being sold more around Waterford."

Even now, more than 10,000 of the classic rolls are sold each day—though only a few bakeries in the area are still baking them.

"We are one of only two bakeries that make blaas in Waterford City," Dermot says. "There's a third bakery in West Waterford, and the three of us are the only ones allowed to make Waterford blaas under the rules and regulations set out by the European Commission."

And Dermot and Michael are as committed as ever to growing the family legacy and the appreciation for the Waterford blaa. For locals and visitors, that means taking a tour at the new bakery location near Templars Hall—where they can watch the magic happen firsthand and sample freshly baked blaas—or picking up a dozen or so at one of the 60 local shops and restaurants that Walsh's supplies daily.

If you're feeling hungry, create your own tasting tour by picking up a few blaas from each of the bakeries in the Waterford Blaa Bakers Association: Walsh's Bakehouse and Hickey's Bakery in Waterford City and Barron's Bakery & Coffee Shop a little farther west in Cappoquin. But if you can't make it to that side of the island, don't worry—Walsh's recently partnered with the largest supermarket in Ireland to start selling blaas in 200 of their stores, giving bread lovers outside the city the chance to discover another piece of the island of Ireland's culinary history.

No matter where you treat yourself to a blaa, you'll want to savor its simple magnificence just like the purists do—in the morning, with just a bit of Irish butter.

WATERFORD BLAA ROLLS

Makes 8 rolls

Recipe courtesy of Walsh's Bakehouse

A single bite of one of these saucer-size rolls fresh from the oven and your senses will take note of what Waterford has known for hundreds of years.

1 cup plus 2 tablespoons (270 grams) warm water (105°F/41°C to 110°F/43°C)
2½ teaspoons (10 grams) granulated sugar
1 (0.25-ounce) package (7 grams) active dry yeast*
4 cups (508 grams) bread flour, divided
1 tablespoon (9 grams) kosher salt

1. In a large bowl, stir together 1 cup plus 2 tablespoons (270 grams) warm water, sugar, and yeast. Let stand until foamy, about 10 minutes. Add 2 cups (254 grams) flour and salt, and stir with a spoon until smooth. Stir in remaining 2 cups (254 grams) flour until a stiff dough forms. Turn out dough onto a lightly floured surface, and knead until smooth and elastic, 8 to 10 minutes. Cover and let stand for 15 minutes.
2. On a lightly floured surface, divide dough into 8 portions (about 100 grams each). Roll each portion into a ball. Cover and let stand for 5 minutes. Using a rolling pin, roll each ball into an oval shape, about 3 inches long, 2½ inches wide, and ½ inch thick. Cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, about 50 minutes.
3. Preheat oven to 425°F (220°C).
4. Dust tops of rolls with flour. Place, touching, on a rimmed baking sheet. Bake until golden brown, 15 to 20 minutes. Remove from pan, and let cool completely on a wire rack.

**We used Red Star® Active Dry Yeast.*

the essential...

IRISH SODA BREADS

FROM TRADITIONAL SODA BREAD TO NORTHERN IRELAND'S SODA FARL, WE'RE OFFERING AN IN-DEPTH LOOK AT THE ART OF IRISH BREAD-BAKING

By Kyle Grace Mills
PHOTOGRAPHY BY WILLIAM DICKEY
RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY KATHLEEN KANEN
STYLING BY CAROLINE BLUM

The Irish people's bread-baking traditions are formed by their ties to the land, their culture, and their Celtic history. The Irish soil provides fertile ground to grow oats and soft wheat, and their verdant fields of emerald grass nourish their cows to create unrivaled dairy, from rich buttermilk to sharp Cheddar. Meanwhile, their Celtic roots add a mystical charm to Irish baked goods, with soda breads featuring crosses that ward off evil spirits and pricked to release fairies. This collection of recipes showcases all the magic and comfort Irish cuisine can offer. We'll walk you through each step, from mixing to shaping to "harning" your dough, as well as offer a look within the storied tradition behind each time-honored loaf.

Practical Magic

As crucial to the ingredients that form the dough is the signature touch of Celtic lore folded in. Ireland is a land of fantasy and piety, with pagan and Christian traditions intermingling in much of the culture, including their bread-baking. The famed cross scoring on Ireland's soda bread serves a practical purpose, making it easier to divide, but lore has it that it also protects the household and wards off the devil. Soda bread also gets pricked in all four corners to release mischievous fairies who might keep your bread from rising. What also gets released with the fairies? Steam and heat, allowing the bread to cook evenly. For Irish bakers, reverence for ritual is the secret to success.

IRISH CHEDDAR WHITE SODA BREAD

Makes 1 (10-inch) loaf

The grand symbol of Ireland's baking, Irish soda bread is defined not by the baking soda but by the soft white wheat that grows in Ireland. Low in gluten and protein, the soft Irish wheat receives a boost from baking soda, invented in the 1800s and an immediate game changer for Irish baking. Slashed with a cross and pricked to release heat—or fairies?—our traditional soda bread is enhanced with strong Irish Cheddar, fresh dill, and ground black pepper.

- 3⅔ cups (458 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 1 cup (113 grams) course grated Irish aged white Cheddar cheese, divided
- 1 tablespoon (2 grams) chopped fresh dill
- ½ teaspoon (1 gram) ground black pepper
- 2 cups (480 grams) whole buttermilk

1. Preheat oven to 450°F (230°C).
2. In a large bowl, whisk together flour, salt, and baking soda until well combined. Stir in ⅔ cup (75 grams) cheese, dill, and pepper. Make a well in center, and add buttermilk. Using your hand like a claw, mix buttermilk into dry ingredients, working from center to outside of bowl, just until combined and a ball of dough forms. (Dough should be sticky and slightly clumpy.)
3. Turn out dough onto a lightly floured surface. Using floured hands, gently shape into a round. Turn dough over, and tuck and rotate dough until edges are rounded and even. Transfer to a sheet of parchment paper, and pat into a 1½-inch-thick disk. Using a knife dipped in flour, cut a 1-inch-deep "X" across top of dough. Using tip of knife, prick a hole into each of the four sections of dough. Sprinkle remaining ⅓ cup (38 grams) cheese on top. Transfer on parchment paper to a baking sheet.
4. Bake for 15 minutes. Reduce oven temperature to 400°F (200°C), and bake until golden brown and an instant-read thermometer inserted in a section of bread registers 200°F (93°C), 15 to 20 minutes more. (If you tap bottom of loaf, it should sound hollow.) Remove from pan, and place on a wire rack. Let cool enough to handle, about 30 minutes. Best served warm.

Hollow Note

Perfectly baked soda bread doesn't just have a golden look and tender texture—it makes a lovely hollow sound when knocked with a knuckle. Give the bottom a tap to hear the echo of a well-baked loaf.

Our soda bread dough can be a little sticky to work with, so we used floured hands to help shape it. As you tuck and rotate the dough, keep in mind that it should be a rustic round—not perfect. If you try to make it pristine, you risk overhandling the dough, making it tough.

Use a floured knife to keep the sticky dough from tearing while you make your incision. Though you may think of it as mere decoration, make sure your cross is 1 inch deep, as this deep scoring allows the hot steam to be released from the bread while baking.

As an added bonus to the good luck from the cross-scoring on top, this pricking in the four corners of the dough allows both fairies and heat to escape from the bread. (See Practical Magic on opposite page.) This helps the bread rise and cook evenly.

SODA FARLS

Makes 4 farls

Northern Ireland has its own signature take on soda bread in the form of farl wedges, derived from the Gaelic word fardel, *which roughly translates to "four part." Though they're traditionally baked on an open-hearth flame, we baked our farls on the more modern griddle. In keeping with the methods of the Old World, though, we harned the dough—turning and cooking the sides of the farl to make sharp, crisp edges.*

1⅔ cups (208 grams) all-purpose flour
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (2.5 grams) baking soda
3 tablespoons (42 grams) cold unsalted butter, cubed and divided
¾ cup plus 3 tablespoons (225 grams) whole buttermilk
Herb Compound Butter (recipe follows)

1. In a medium bowl, whisk together flour, salt, and baking soda until well combined. Using your fingers, cut in 2 tablespoons (28 grams) cold butter until mixture resembles bread crumbs. Make a well in center, and add buttermilk. Using a wooden spoon, stir buttermilk into dry ingredients, working from center to outside of bowl, just until combined and a dough forms.
2. Turn out dough onto a heavily floured surface, and flour top of dough. Using floured hands, tuck and rotate dough until edges are rounded and even. Pat into an 8-inch circle (½-inch thickness). Using a knife dipped in flour, cut into quarters.
3. Preheat a cast-iron griddle to medium heat. (See Note.) Add remaining 1 tablespoon (14 grams) butter to griddle.
4. Brush and shake off any excess flour from dough quarters, and place, not touching, on hot griddle. Cook until golden brown, 7 to 10 minutes. (Bread will double in size and puff up; if you want a neater look, use knife or bench scraper to keep edges straight.) Turn, and cook until golden brown, 7 to 10 minutes. (If you tap bottom of bread, it should sound hollow.) Stand each farl on its side, and place side by side. Cook for 1 to 2 minutes; repeat with remaining 2 sides. Serve warm with Herb Compound Butter.

Note: *A 12-inch cast-iron skillet will work, too. Cook farls in batches until golden brown, 5 to 7 minutes per side.*

Herb Compound Butter

Makes ½ cup

½ cup (113 grams) salted butter, softened
1 tablespoon (2 grams) chopped fresh dill
1 tablespoon (2 grams) chopped fresh tarragon
1 teaspoon (1 gram) lemon zest

1. In a small bowl, stir together butter, dill, tarragon, and lemon zest until well combined. Use immediately, or cover and refrigerate until ready to use. Let stand until softened before serving.

PRO TIP

All of these recipes are best served warm but can be served at room temperature. To reheat, wrap in foil, and bake at 350°F (180°C) until it reaches desired warmth. Let cool completely, and store in an airtight container for up to 3 days.

Like our other soda bread dough, this one is quite sticky, so flour your bench scraper or knife when dividing into four equal wedges.

During the griddle cooking, you'll know your farl is ready for its first turn once the bread has nearly doubled and is markedly bubbly. This will take 7 to 10 minutes on each side.

Now for the "harning." You'll turn the dough and allow it to cook while standing on its side (holding in place with two spatulas, if necessary) for 1 to 2 minutes. Repeat with remaining sides for a perfectly sharp-edged golden triangle of a farl.

BROWN SODA BREAD

Makes 1 (8½x4½-inch) loaf

Like all other Irish soda breads, Irish brown soda bread needs the leavening power of baking soda to help make it rise to the occasion. Yet this take receives an earthy boost from whole wheat flour and a touch of sweetness from molasses while steel-cut oats, a staple of Irish agriculture, bring a bit of textured crunch to the top.

2¼ cups (281 grams) stone-ground whole wheat flour
1¼ cups (156 grams) all-purpose flour
1½ teaspoons (4.5 grams) kosher salt
¾ teaspoon (3.75 grams) baking soda
2 cups (480 grams) whole buttermilk
¼ cup (85 grams) unsulphured molasses
1 large egg (50 grams)
3 tablespoons (33 grams) steel-cut oats

1. Preheat oven to 325°F (170°C). Spray an 8½x4½-inch loaf pan with cooking spray.
2. In a large bowl, whisk together flours, salt, and baking soda until well combined. Make a well in center.
3. In a medium bowl, whisk together buttermilk, molasses, and egg. Add buttermilk mixture to flour mixture. Using one hand like a claw, mix buttermilk mixture into dry ingredients, working from center to outside of bowl, just until combined. Spoon dough into prepared pan, and spread until even. Sprinkle with oats.
4. Bake until deep golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), 1 hour to 1 hour and 5 minutes. Let cool in pan for 15 minutes. Remove from pan; wrap in a clean tea towel, and let cool on a wire rack. Best served warm.

PRO TIP
During the cooling process, we wrap our still-warm bread in a tea towel. Why? To trap the steam around the loaf, keeping the crust soft and chewy.

Overmixing leads to tough baked goods. Recipes that are sensitive to overmixing the dough, like muffins, biscuits, and each of our soda breads, require you to make a flour well. This allows you to mix the wet ingredients into the dry ingredients in a uniform manner.

Think of your hand as your most prized baking tool for soda bread. Forming it into a claw and working from the center to the outside of the bowl helps combine the wet and dry ingredients with minimal risk of overworking your dough.

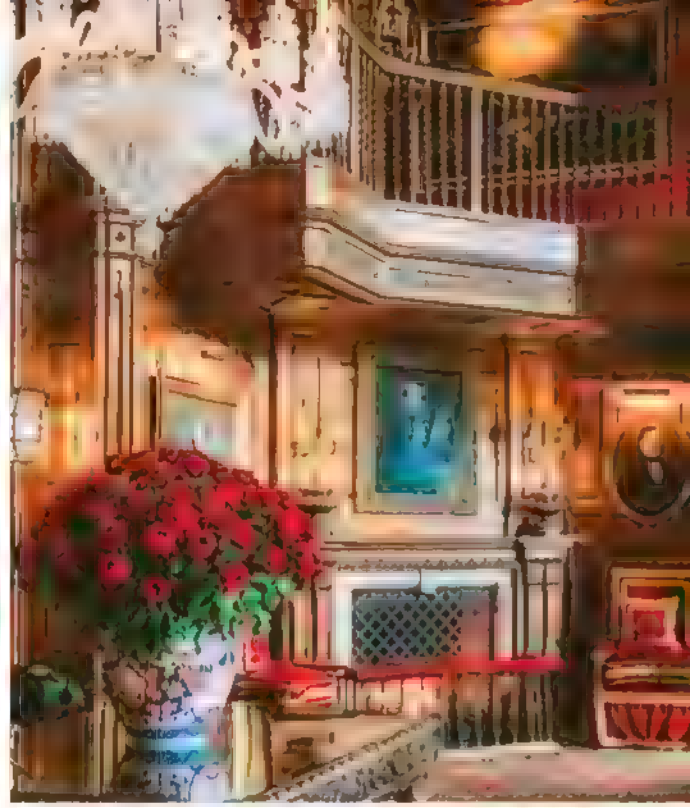
Brown soda bread has a softer crust than your traditional yeast-leavened or sourdough bread. To add an extra note of chew to the crust, we sprinkled the top with steel-cut oats before baking.

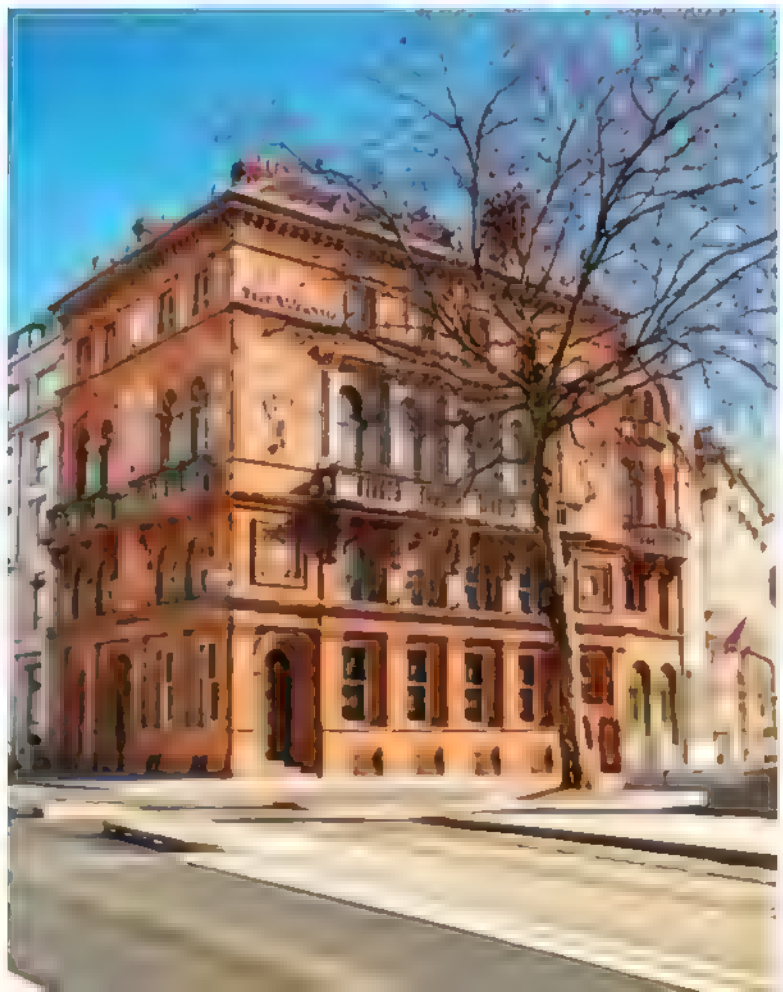
SIP & STAY

Afternoon Tea on the Emerald Isle

WELCOME TO ILENOMIA, TEA IN AN
INFUSION. WE SCOURED IRELAND FOR
THE TOP HOTELS OFFERING THE MOST
UNFORGETTABLE, FAIRY TALE-WORTHY
TEATIME EXPERIENCES.

BY SOPHIA JONES
PHOTOGRAPHY BY JOANN PAI





There are few customs in which the Irish spirit of welcome is better exemplified than afternoon tea, and no visit to Ireland is complete without partaking in it. From a remote 800-year-old castle in the countryside to a modern institution in the heart of Dublin, these are more than luxury hotels—they are precious emblems of Irish culture, hospitality havens, some of which have been welcoming guests for centuries. Immerse yourself in the culture, revel in the luxury, and let yourself be whisked away by this Irish pastime, where the quest for beauty, gentility, and enjoyment is a daily pursuit.

ADARE MANOR

Adare, County Limerick
adaremanor.com

It's hard to capture with words the spellbinding effect of the romantic Gothic Revival gem that is Adare Manor. Founded in the 13th century, Adare Manor abounds with a rich heritage and modern opulence. Surrounded by 840 acres of impeccable golf course, formal French gardens blooming with boxwood parterres and red roses, and pristine parklands. The Manor House has been exceptionally restored by local stone masons, brimming with Gothic splendor, reminiscent of a château, decorated with finely carved stone gargoyles and heraldry. The greatest masterpiece of Adare Manor happens to be the setting for afternoon tea. The Gallery is a 132-foot-long room inspired by the great cathedrals and long castle galleries of Europe and the Hall of Mirrors in the Palace of Versailles. With soaring 26½-foot-high ceilings and walls covered in lavish tapestries and breathtaking stained glass windows tracing the noble lineage of the families who formerly inhabited the manor, the space accomplishes the perfect balance of monumental scale and exquisite detail.

The Gallery was the favorite room of former resident the 2nd Earl of Dunraven. The earl and his wife designed and adorned The Gallery with every beautiful architectural flourish and ornament they could imagine, collected across the continent in a series of European tours. Perhaps the space's greatest treasures are the two fully functioning choir stalls, a 17th-century Flemish choir stall from the Church of Saint Paul in Antwerp, Belgium, and a replica directly across from it built in the early 1900s. Adornments like the woodcarvings and three marble fireplaces made with stone from the estate were created by local craftspeople and became a source of employment and support for the community during the room's construction in 1832. The 2nd Earl once wrote: "The Gallery looks almost like a Cathedral . . . I do not know how we shall ever fill it." If only he could see it today. Afternoon tea in The Gallery feels like stepping back in time. An extensive selection of first-flush and specially blended teas from around the world, including the manor's own signature blend, 1832, complement a three-course extravaganza of dainty sandwiches (followed by a palette cleanser of African solstice tea and cranberry juice), scones served with daily-made lemon curd, and a grand finale of Champagne and artful miniature pastries. It's all served on a stunning white-and-baby blue-striped Bernardaud porcelain china made exclusively for the manor.

Once you've immersed yourself in the chivalric revelry of afternoon tea, explore the estate from a horse-drawn carriage, row out on the private lake, or fly-fish the river meandering through the estate with an expert ghillie. You can also take in the splendor of Adare from your room offering a lovely view of the majestic River Maigue, parkland golf course, or the peaceful gardens and woodlands surrounding the estate. With beautiful mahogany furniture, impressive fireplaces, and luxurious bedding, Adare Manor's guest rooms are decorated and furnished to perfection in grand 19th-century style, some with original artwork from the period. Be sure to take a stroll through the nearby village for which the manor is named. Adare is one of Ireland's most poetic areas, dotted with medieval churches, colorful thatched-roof cottages, lively pubs, and antiques shops. Sitting on the banks of the River Maigue, one of Ireland's best trout rivers, on Ireland's Wild Atlantic Way, Adare is designated as a heritage town by the Irish government. In County Limerick, Adare Manor is not only in a beautiful location but also a prime one, a short drive from some of Ireland's most scenic areas, like the Cliffs of Moher, Dingle, and County Kerry.

CASTLEMARTYR SPA & GOLF RESORT

Castlemartyr, County Cork
castlemartyrresort.ie

Calling all Downton Abbey fans. We've got the afternoon tea for you. Castlemartyr Resort's vintage-themed Lady Fitzgerald's Afternoon Tea, named for the wife of one of the estate's previous owners, channels the unmistakable, effortlessly sophisticated style of the Downton Abbey era. Legend has it that Lady Fitzgerald continues to haunt the 17th-century manor house turned luxury five-star resort. Assorted finger sandwiches followed by a baker's tier of homemade scones with clotted cream and strawberry jam and a selection of homemade cakes are served on Vera Wang china in the elegant yet cozy Bell Tower, overlooking the formal gardens. Inscribed on the back of each menu is Henry James's famous line, "There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea." Try the classic loose-leaf blend of Ireland's premier tea brand, Barry's Irish Breakfast, a selection of Java Republic loose caddy teas, flavorful herbal wild berry, and more. Locals from the Cobh Animation Team dressed in period attire from the early 20th century may even join you for a cup or two. The ladies attend events on a local, national, and even international scale to breathe life into Ireland's rich history and heritage.

Executive chef Kevin Burke puts a personal touch on Castlemartyr's afternoon tea selection by using generations-old Irish recipes passed down within his own family, including his grandmother's scone recipe and his aunt's brown bread recipe, both served with hand-churned butter. "The most unique thing about our afternoon tea is how it showcases honey," says Donough O'Flynn, the resort's food and beverage manager, who grew up visiting the estate. "We are very proud to have created desserts to showcase this local honey made from our own beehives on the estate."

Nestled amid the stunning woodlands of East Cork, the 220-acre countryside estate sits next to the ruins of an 800-year-old castle built by the Knights Templar, one of the most famous Christian military orders. The castle and its surrounding land saw a number of owners and visitors in the centuries that followed—Cromwell's cannonballs from his 1649 invasion can still be seen in the castle ruins. The grand manor house, which now forms the centerpiece of Castlemartyr Resort, was built in the 17th century. In 1929, the Catholic Church bought the property and turned it into boarding school for boys. In fact, The Bell Tower restaurant, where the resort's afternoon tea is held, was formerly a classroom.

Functioning as a resort since 2008, Castlemartyr has drawn visitors from near and far, including noteworthy figures like Beyoncé, Bill Clinton, and Bruce Springsteen. Guest rooms are divided between the main manor house and a newer, modern wing that includes a state-of-the-art spa, gym and pool, and unique art collection lining the corridors. Castlemartyr Resort is an ideal place for exploring all that County Cork has to offer, from the famous Jameson Distillery Midleton to the Ballymaloe Cookery School and Ballycotton Island Lighthouse on the Irish Sea nearby. But with a slew of exciting, immersive guest experiences—from evenings of traditional Irish music and céilí dancing with local musicians, The Castlemartyrs, and crystal-cutting demonstrations by the world-famous Waterford Crystal Cutters to a cocktail-making master class by the resident mixologist—guests may find it hard to leave the resort.

THE WESTIN DUBLIN

Dublin
marriott.com

One of the most unique afternoon tea experiences offered in Ireland, The Westin Dublin's Writers Afternoon Tea takes inspiration from the great works shelved within the luxury hotel's historical walls. From Ernest Hemingway to William Butler Yeats and Oscar Wilde, the hotel's new afternoon tea experience will leave you feeling satisfied, inspired, and even closer to the some of the literary icons. With a distinguished clock tower and façade, the hotel's historic Georgian-style buildings date back to the 1800s and overlook Trinity College on one side and the famous Spire of Dublin (Monument of Light) on the other. The real jewel of The Westin, however, is inside the hotel in the Atrium Lounge, where enjoyment and refinement abound, as patrons partake in afternoon tea under a magnificent five-story-high glass ceiling.

Settle into a plush velvet chair, sip some of the finest Jing loose-leaf tea or a signature cocktail designed by the hotel's Mint Bar mixologists, and let the soft live piano melody serenade you. To celebrate the opening of the refurbished and expanded Library Lounge in August 2019, The Westin introduced the Writers Tea experience with a revamped menu featuring locally sourced ingredients. Each place setting comes with an artful bookmark featuring a quote from one of the greats who inspired the menu, like Oscar Wilde's line, "And, speaking of the science of Life, have you got the cucumber sandwiches cut for Lady Bracknell?" Irish poet William Butler Yeats's nod to honey in "Lake Isle of Innisfree"—"Nine bean-rows will I have there, a hive for the honey-bee"—inspired the honeyed goat cheese mousse, beetroot, rocket (arugula), and walnut wrap. In fact, every item on the menu—from the Irish beef with rocket, horseradish mayo, and red onion jam on Irish granary bread to the peach Bakewell, traditional fruit scones, and raspberry macaron—is inspired by a prolific writer.

If you're looking to immerse yourself in Irish culture, stay at the Westin Dublin. Set in the hub of Dublin's city center, it's a short walk from high-end shopping and entertainment districts. Beyond the convenient and enviable location, the five-star hotel offers the same impeccable service and luxurious amenities offered at all Westin hotels and resorts, along with the bonus of warm Irish hospitality and celebration of the island's culture—even the guest room interiors were designed to reflect the Irish surroundings. The Dublin institution's patriotism is inevitable, with past lives as the home of the Royal Irish Institution, celebrating Irish art and culture in 1813, to robe suppliers for Trinity College students and the flagship branch of the Provincial Bank of Ireland in the late 1800s. If you're itching to get out into the city, take your afternoon tea on the go. The Atrium Lounge's Takeaway Afternoon Tea is presented in a neat, portable three-tier carryout box that includes all the menu's usual delectable offerings. Now, you're all set for a picnic in the park.

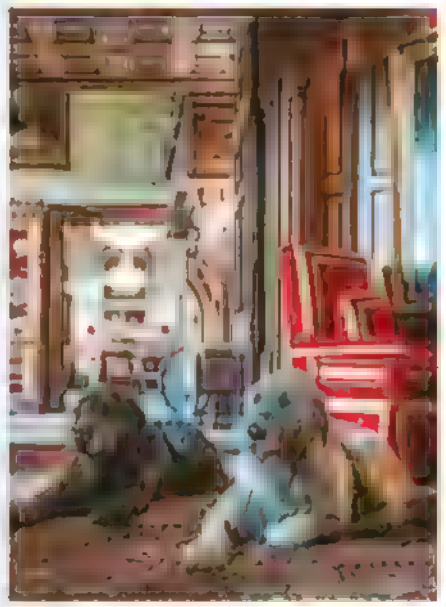
ASHFORD CASTLE

Cong, County Mayo
ashfordcastle.com

Once you pass through the giant stone archway entrance, you can see it in the distance—a sprawling castle of medieval origins and Victorian additions set against a spectacular backdrop of forest, mountains, and the sapphire waters of Lough Corrib, a sight sure to take your breath away. A beaming gentleman in a racing green top hat and matching coat will greet you at the moat and motion you toward the main entrance, flanked by two life-size bronze Irish wolfhound statues. In the heartland of County Mayo, Ashford Castle is an oasis for the outdoor enthusiast. From golf and archery to tennis and zip-lining, Ashford Castle is renowned for its activities, yet one long-established tradition remains a guest favorite. Lord & Lady Ardilaun Traditional Afternoon Tea, named for Guinness family members who once inhabited the estate, has been wonderfully preserved at Ashford Castle since 1868. Guests enjoy tea in the cozy Connaught Room overlooking Lough Corrib, under a sparkling Waterford Crystal chandelier and aside a stately fireplace. Bottles of Champagne chill in a Champagne bucket, ready to be poured. Enjoy treats made with the finest seasonal ingredients from the West of Ireland and choose from a selection of specialty loose teas, or teas brewed "in the real sense, rather than from a bag," as executive pastry chef Paula Stakelum says. Take in the spectacular views, and savor delicate finger sandwiches like smoked salmon and Galway Bay prawn on brioche or Irish Wagyu beef with Pommery mustard on malt sourdough. "At our afternoon tea, the sandwiches and desserts have to be the same level of quality, so we spend as much time creating the bread and sandwiches as we do the cakes and pastries," says Paula. "We make all our brown bread and brioche in-house fresh every morning with an Irish grain from Wicklow delivered every week. A local Cong bakery makes our sourdough with grains from the Connemara region."

In the forest surrounding the castle, Paula, who has been the castle's pastry chef for nine years, forages for ingredients used to create her desserts that include everything from vanilla-scented éclairs to meringue-topped lemon tarts to chocolate tortes. And afternoon tea wouldn't be complete without warm freshly baked scones with lashings of clotted cream and homemade strawberry-and-rhubarb jam. Take a moment to admire the original silver tea set presented to Lord and Lady Ardilaun to celebrate their 25th wedding anniversary in 1896, elegantly displayed on red velvet in a massive wooden china cabinet in the Connaught Room.

It's not only at afternoon tea that Ashford Castle's motto "Excellence since 1228" rings true. It was Ireland's first Forbes five-star hotel. Among many other accolades, it is a National Geographic Unique Lodge of the World and now part of the Red Carnation Hotel Collection for the most luxurious resort hotels in the world. Purchased and established as a first-class hotel

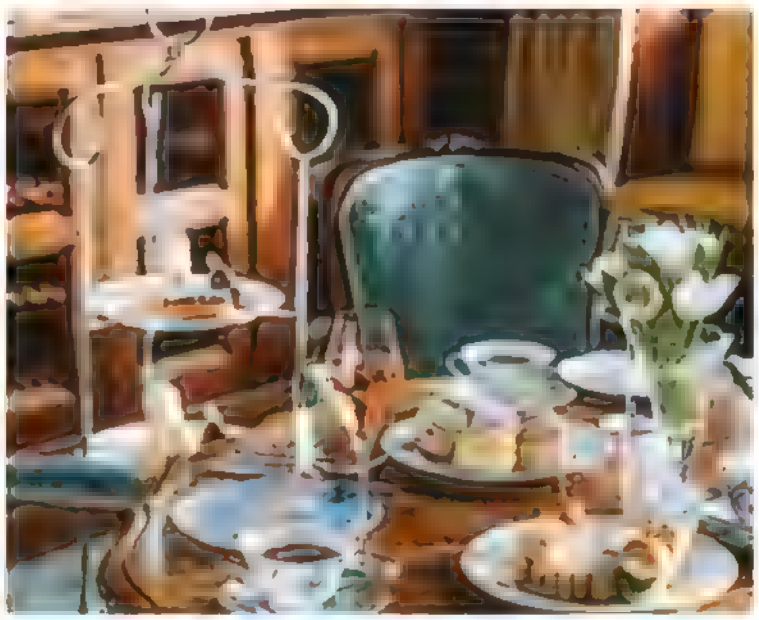


in 1939, the castle's stately architecture is some of the most exquisite in Ireland. The original 1228 stronghold, built by an invading Anglo-Norman family, can be distinguished from the more recent construction by standing out in front of the northwest corner and examining the difference in stonework. In 1715, when a new family came into ownership, they built a fabulous house in the style of a French château that is now incorporated in the center part of the castle. Large Georgian-style windows give guests views of Lough Corrib, and double-headed eagles carved in stone on the roof represent the coat of arms of the families who have owned it.

The castle fell into the Guinness family, of the famed Irish brewery, in 1852. They expanded the estate to 26,000 acres and added two large Victorian-style extensions, most prominently seen in the west wing. Evergreen and conifer trees cover the landscape, planted by one owner who wanted to keep the estate in color year-round. The interior radiates with just as much beauty. Every guest room and stateroom is unique, individually designed to celebrate the castle's original features and modern luxuries and tell its own story. There are many stories to tell, as the castle has played host to many notable guests, including John Lennon, George Harrison, Oscar Wilde, President Ronald Reagan, Brad Pitt, Robin Williams, and more. In 1951, director John Ford chose Ashford as the setting to film the classic The Quiet Man starring John Wayne and Maureen O'Hara, who stayed at the castle during filming (in rooms 500 and 408, respectively). The Cinema at Ashford Castle still shows a daily screening of the film, and the village of Cong, just outside the castle grounds, has a life-size statue of the stars to commemorate the film.

With a reported 365 islands within Lough Corrib, it's Ireland's second largest lake and one of the most famous fisheries in all of Ireland for wild brown trout and salmon. Tour the lake on the Isle of Innisfree, which boards 100 yards from the castle's front door. Walk the estate with their resident historian, or explore the forest with the Irish wolfhounds. You can also meet the pups in the castle lobby, Oak Hall, where they stop in to mingle with guests after their daily walk. The castle has one of Ireland's largest equestrian centers and the oldest established falconry school, home to the most extensive and diverse collection of hawks on the island.

The castle even has an on-site bakery, Mrs. Tea's Boutique and Bakery, that sells baked goods, like seeded bread and fruit scones, made in the castle kitchen, teas served at afternoon tea (the Irish Whiskey-Cream tea is a must), bottled dry ingredients to make Ashford's signature brown bread, and a range of gifts to take a little piece of Ireland home—including an Ashford Castle Monopoly Board. To celebrate 80 years of hospitality in 2019, Ashford partnered with Valrhona Chocolate to create the exclusive Legend, couverture chocolate inspired by the legendary history of the castle. The castle is the only place you can get this exquisite chocolate, among many other enchanting experiences, in the world.



CLONTARF CASTLE HOTEL

Clontarf East, Dublin
clontarfcastle.ie

An eclectic afternoon tea in a medieval castle in the heart of modern suburbia is bound to be unique. Just north of Ireland's largest city, Clontarf Castle Hotel shines as a beacon of ancient history. Clontarf is famous for being the site of the Battle of Clontarf where Viking warriors fought in 1014, and there has been a castle on the site since 1172. The rich aromas of Clontarf Castle's Fusion Tea, held right off the main entrance in the Atrium Lobby, greet guests as soon as they enter the four-star hotel. Modern sculptures and panels hang from the high ceilings' wooden beams and contemporary art and historic tapestries adorn the original castle's 12th-century stone walls. Low tables and plush velvet chairs surround a grand fireplace. Once patrons pick from an assortment of teas, presented in a neatly packaged tea chest (try the Dublin Cream Tea—it tastes like Irish cream liqueur), they enjoy wraps, sandwiches, berry-filled scones, and cakes, including a divine Black Forest cake. We suggest the Sparkling Fusion Tea, which includes a refreshing glass of chilled Masotina Spumante Italian Prosecco. Clontarf Castle is conveniently located where the city meets the sea, so once you've had your fill of tea and scones at afternoon tea, hop over to Dublin's bustling city center or the quiet coastline of Dublin Bay and its nature reserves, all only a few minutes away from the hotel.

POWERSCOURT HOTEL

Enniskerry, County Wicklow
powerscourthotel.com

Imagine sipping a warm cup of malty, creamy Irish breakfast tea while overlooking a magnificent mountain called Great Sugar Loaf in the heart of Ireland's Ancient East. Surrounded by the wild Wicklow countryside, Powerscourt Hotel is the ultimate Irish escape—and just a 30-minute drive from Dublin. With gracious Georgian living-inspired furnishings, Powerscourt Hotel's afternoon tea setting exudes warmth. Natural light pours in through the vast curved windows spanning the space and framing the incredible views of the courtyard and surrounding Wicklow Mountains. The five-star, seven-story resort with Palladian-style architecture was actually designed in the shape of a crescent to accent the remarkable view it overlooks. Lavish seating, marble and iron statues of baby cherubs, and artful vignettes of towering vases and bright teapots overflowing with vibrant orchids and roses embellish the afternoon tea lounge. The exquisite Reed Collection china adorned with colorful birds, dragonflies, and bees is a continuation of the establishment's celebration of nature. Tea begins with savory bites like an éclair filled with whipped goat cheese from Fivemiletown Creamery and Powerscourt soda bread topped with smoked salmon caught in Ballycotton. The scones are served with the most delicious strawberry jam from the small village of Kilmacanogue, and the miniature homemade desserts—from the chocolate hazelnut cake to the raspberry-and-pistachio profiterole—are the perfect sweet finish.

Powerscourt Hotel is nestled in a thousand acres of the scenic and historic Powerscourt Estate, home to several of the island's must-visit gems, including Powerscourt House & Gardens—one of Ireland's most beautiful mansions and one of the finest gardens in Europe, voted number three in the world's Top 10 Gardens by National Geographic—Powerscourt Distillery, and Ireland's highest waterfall, just three miles from the house on the River Dargle. With two championship-level golf courses and a 30,000-square-foot luxury spa that includes a 20-meter Swarovski crystal-lit indoor swimming pool, this resort is the epitome of luxury and opulence. And afternoon tea, held in the Sugar Loaf Lounge with views of the mountain for which the lounge is named, is no different.

SHARING THE CULINARY SOUL OF IRELAND

A COOKERY SCHOOL EXPERIENCE IS ONE OF THE BEST WAYS TO DISCOVER IRELAND'S FOOD HERITAGE. WE TAKE AN INSIDE LOOK AT TWO COOKERY SCHOOLS—ONE NEW SCHOOL IN NORTHERN IRELAND AND A DECADES-OLD, AWARD-WINNING INSTITUTION IN COUNTY CORK—THAT OFFER AN IMMERSIVE, INTIMATE TASTE OF THEIR ISLAND.

BY SOPHIA JONES
PHOTOGRAPHY BY JOANN PAI

Tracey's Farmhouse Kitchen

A 17th-century thatched cottage on the shores of the Celtic Sea surrounded by the Mourne Mountains, there are few places more scenic to learn to make the breads of Northern Ireland than at Tracey's Farmhouse Kitchen. After a quick thirty minute journey from Belfast, we pull up to a cream-colored cottage with potted flowers—and a frying skillet—adorning the exterior walls. Tracey Jeffery emerges to greet me with open arms and a hearty Irish welcome.

Tracey may offer a relaxed (no weighing or measuring!), convivial baking setting and "less exact" style of bread-baking, but don't let that fool you. She takes her bread seriously. For her, it's personal, not only because she's hosting you in her home, but because she's sharing one of the most beloved, centuries-old crafts of her people. Soda farls, potato farls, and wheaten bread are quintessential parts of her culture. "People across Northern Ireland make these griddle breads every day, and I'm very proud of these breads because they are totally ours," Tracey says. "You can't find them anywhere else in the world, not even in Dublin. Ireland is a small island, yet outside of Northern Ireland, you can't even find the flour needed to make these breads."

In Tracey's Traditional Bread Making class, you'll bake in the very kitchen that Tracey enjoys meals with her two sons and husband, who lovingly restored and converted the farmhouse into a family home that now doubles as a cookery school. As Tracey fires up the griddle, it quickly becomes apparent that this teacher is particularly sharp—she's memorized and is effortlessly referring to everyone in the class by name within the first few minutes—and has an inherently deep understanding of the region. We learn the compelling history of the land and its people. "The breads were traditionally cooked over an open fire on a cast-iron griddle and brought to us by the Scottish, which means they are an Ulster Scots', who migrated to Northern Island in the 1600s, tradition," Tracey says. She walks us through traditional Ulster Scot baking terms, like what it means to "harn" the bread and why we call it a "farl" (meaning "four parts").

As she shows us how to make each bread, Tracey shares the origin of the key ingredients. Just about every one needed, and there are very few, is made or grown within a 10 mile radius of the farm, from the self-rising soda bread flour milled locally to the award-winning, hand-churned butter she gets from a neighboring farm and the iconic Northern Irish potatoes that are grown just five miles up the road. "Like Champagne and Parmesan, our potatoes have gained Protected Geographical Indication (PGI) status," Tracey says. "We love our spuds." As a local food tour guide, Tracey has unprecedented insight into the area's top culinary producers, who yield everything from butter and beef to cheese to whiskey. If you hang around the farmhouse long enough, you may even get to meet one.

Then, it's our turn. We start with the farls, soda then potato, and finish with the wheaten bread. In Tracey's Farmhouse Kitchen, it's okay to get a little messy—that's where all the fun is, after all. Prepare to roll up your sleeves, sling a little

flour, and sink your hands into some dough. I learn how the potato bread mixture should feel between my hands just before it's ready to go on the griddle and when to add more flour or more buttermilk to the soda bread dough. "It's all about the texture," Tracey says, as she tilts her bowl over to show us.

Once our bread is done, we gather around the farmhouse table to feast on our golden, warm-off-the-griddle creations with an added bonus of Tracey's buttermilk fruit soda bannock loaf. We slather slices with her sweet jams made with fruit—such as blackcurrants, blackberries, and damsons—picked from the hedges on the property. Abernathy Butter's dulse butter brimming with dried dulse seaweed gathered from nearby shores packs a delicious saltiness, taking the potato bread to the next level.

Once you've had your fill, meander just outside the house to meet the working and hunting dogs, lambs, pigs, and Dexter cows, Berry and Delilah, on the farm. "The cows are beautiful but feisty little buggers, mind you," Tracey says. "They don't take any nonsense, probably a lot like the Irish."

Northern Ireland's breads may seem simple and humble in appearance, but their pure, soul-warming flavors will stick with you forever. Tracey, who was born and raised in Northern Ireland, is living proof of this sentiment. After graduating from an Irish university, Tracey went to France, where she studied pastry, working in boulangeries and pâtisseries. Maybe it was family and friends that eventually drew her back home, but I like to think it was the farls.

The most important thing Tracey wants you to do at her cookery school is make yourself at home. "My kitchen may not be the tidiest or the fanciest, but it is certainly lived in and loved," says Tracey. "My boys and I spend most of our time in the kitchen, and I love to welcome visitors here for an authentic Irish bread-baking experience of a lifetime."

IRISH POTATO FARLS

Makes 12 farls

Recipe courtesy of Tracey Jeffrey

We love our spuds, and this bread is exclusive to Northern Ireland. Comber potatoes are a Protected Geographical Indicator in our area of Northern Ireland, and I season mine with lots of pepper, a bit of salt, and a big dose of milk. This is the classic version, delicious when smeared with some Irish butter, but even more so with some chopped bacon or scallions mixed into the dough.

- **1½ pounds (680 grams) russet potatoes, peeled and cut into 1- to 1¼-inch cubes**
- **2 tablespoons (28 grams) unsalted butter**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon ground black pepper**
- **¾ cup (94 grams) all-purpose flour, divided**

1. In a small saucepan, combine potatoes and water to cover by 1 inch. Bring to a boil over high heat. Reduce heat to medium-high, and cook until potatoes are tender, 12 to 15 minutes. Drain potatoes, and return to saucepan. Add butter, salt, and pepper, and mash potatoes until smooth. Let cool slightly.
2. Place 2 cups (446 grams) mashed potatoes on a heavily floured surface, reserving remaining mashed potatoes for another use. Add ½ cup (63 grams) flour, and knead until a stiff, pliable dough forms. Add up to remaining ¼ cup (31 grams) flour, if necessary. Divide dough in half. Flour work surface again, and roll or pat each dough portion to ⅓-inch thickness. Using a knife, cut each portion into 6 pieces (12 total).
3. Lightly butter a cast-iron griddle or skillet, and heat over medium heat.
4. Shake or brush any excess flour off dough pieces. Working in batches, cook farls until golden brown, slightly puffed, and crisp, 3 to 4 minutes per side. (The farls should have patchy brown spots when nearly done.)

PRO TIP

For extra flavor and deep golden color, spread butter onto cooked side of farls after turning and then again before removing from griddle or skillet.

VISIT TRACEY'S FARMHOUSE KITCHEN

WHERE TO STAY:
Stay on-site at Tracey's farm in the Horseshoe Cottage, a cozy 18th-century converted stable block with exposed beams, wood-burning stove, and open kitchen/living area. Book at *horseshoecottage.co.uk*. Or try the nearby Ballymoran Cottages, the self-catering holiday cottages two miles from Killinchy on the Ulster Way. The cottages offer spacious holiday accommodations with all amenities provided (ballymorran-cottages.co.uk). There are also lots of lovely hotel options in Belfast.

COOKING CLASSES:
Tracey takes up to 30 people for her demos and a maximum of 12 people for the hands-on classes. The 2½-hour Traditional Irish Bread Making Experience comes with morning or afternoon tea and coffee with homemade treats and a bread-making session. For a Farm Visit & Traditional Bread Baking, Tracey's Farmhouse Kitchen works closely with tour operators to offer an immersive and truly authentic experience that can be tailored to fit within your time schedule.

GETTING THERE:
Just 30 minutes from Belfast, Killinchy in County Down is just 1½ hours from Dublin.

Visit *traceysfarmhousekitchen.com* for more information.

THESE COOKERY SCHOOLS OFFER THE SAME HIGH-QUALITY, HANDS-ON HOSPITALITY

Northern Ireland:
BELFAST COOKERY SCHOOL
Belfast, Northern Ireland
belfastcookeryschool.com

The Wild Atlantic Way:
ANIAR BOUTIQUE COOKERY SCHOOL
Galway, Ireland
aniarrestaurant.ie/cookery-school

DINGLE COOKERY SCHOOL
Dingle, County Kerry, Ireland
dinglecookeryschool.ie

Ireland's Ancient East:
KEVIN DUNDON'S COOKERY SCHOOL AT THE DUNBRODY HOUSE HOTEL
Arthurstown, County Wexford, Ireland
dunbrodyhouse.com/dunbrody-cookery-school.html

THE NEVEN MAGUIRE COOKERY SCHOOL
Blacklion, County Cavan, Ireland
nevenmaguire.com/index.php/cookery-school

BALLYKNOCKEN HOUSE & COOKERY SCHOOL
Ashford, County Wicklow, Ireland
ballyknocken.ie

Ballymaloe Cookery School

The anticipation builds, as we make our way through the beautiful countryside in Shanagarry, County Cork in Ireland's Ancient East into the final stretch: an evergreen oak-lined road leading to the one and only Ballymaloe Cookery School. The internationally-renowned, multi-award-winning cookery school has shaped generations of Irish chefs and bakers, and the island's culinary culture as we know it today. The best part about Ballymaloe? All are welcome. Visitors stopping through and culinary professionals alike can partake in the magic of this cookery school.

I step into the charming gravel courtyard surrounded by a beautifully restored collection of pink and gray farm cottages—Mind the hens!—and am immediately greeted by distant mooing of the small herd of Jersey cows lining up at the dairy for their morning milking. Ballymaloe is the only cookery school in the world situated on its own extensive, certified-organic farm in one of the most fertile parts of Ireland.

Full-time students clad in their chefs whites rush by, and a few of founders Darina and Tim Allen's grandchildren smile and skip past in their farm boots. Ballymaloe has been a family affair since 1948, when Tim's parents bought the property. It was Tim's mother, Myrtle Allen, who Darina—Ireland's best-known food ambassador—first came to work under in the restaurant Myrtle ran from their country home, Ballymaloe House. In 1983, Darina and Tim started the cookery school with Darina's brother Rory O'Connell, and most of Darina and Tim's now-grown children are involved with the school today. Along with a slew of talented on-site instructors and celebrity guest chefs, Darina, Tim, Rory, and Darina and Tim's daughter-in-law Rachel—who also happens to be a TV chef and cookbook author—teach cooking and baking classes.

One of their sons Toby, who oversees the 100 acre organic farm, was kind enough to show us around the land and its various gardens. (If you plan to walk the farm like we did, be sure to wear sensible shoes.) We stroll the picturesque country lanes lined with elder trees, ancient beech hedges, and heirloom apple varieties, taking in all of Ballymaloe's wonders, from The Old Pleasure Garden to the formal Celtic Maze and Herb Garden based on the formal vegetable gardens at Villandry Palace in Loire Valley, leading to the house covered in shells. In the acre of glass greenhouses, the Ballymaloe team and students farm a variety of crops, like tomatoes, cucumber, herbs, and salad greens along with exotic fruits like kiwi and nectarines. In the fields lined with organic vegetables, we spot Tim, a horticulture specialist, speaking animatedly about sea kale to a group of eager students, who are in the gardens to pick the produce for the morning's cooking classes. The menus students will learn from are written daily around seasonal vegetables grown on the farm, and the recipes that are collaboratively cooked in each class are driven by the seasons and availability of ingredients. At Ballymaloe, the ingredients have always been of paramount importance. We run into Tim again in the Bread Shed, where he teaches students the art of sourdough and how to make their own wild yeast with Ballymaloe's 15-year-old starter. Looking out over the vivid landscape dappled with sunlight and draped in dew, Tim tells me this bakery has the best view in the world. I can't argue that.

We head to the main, ivy-covered building, a

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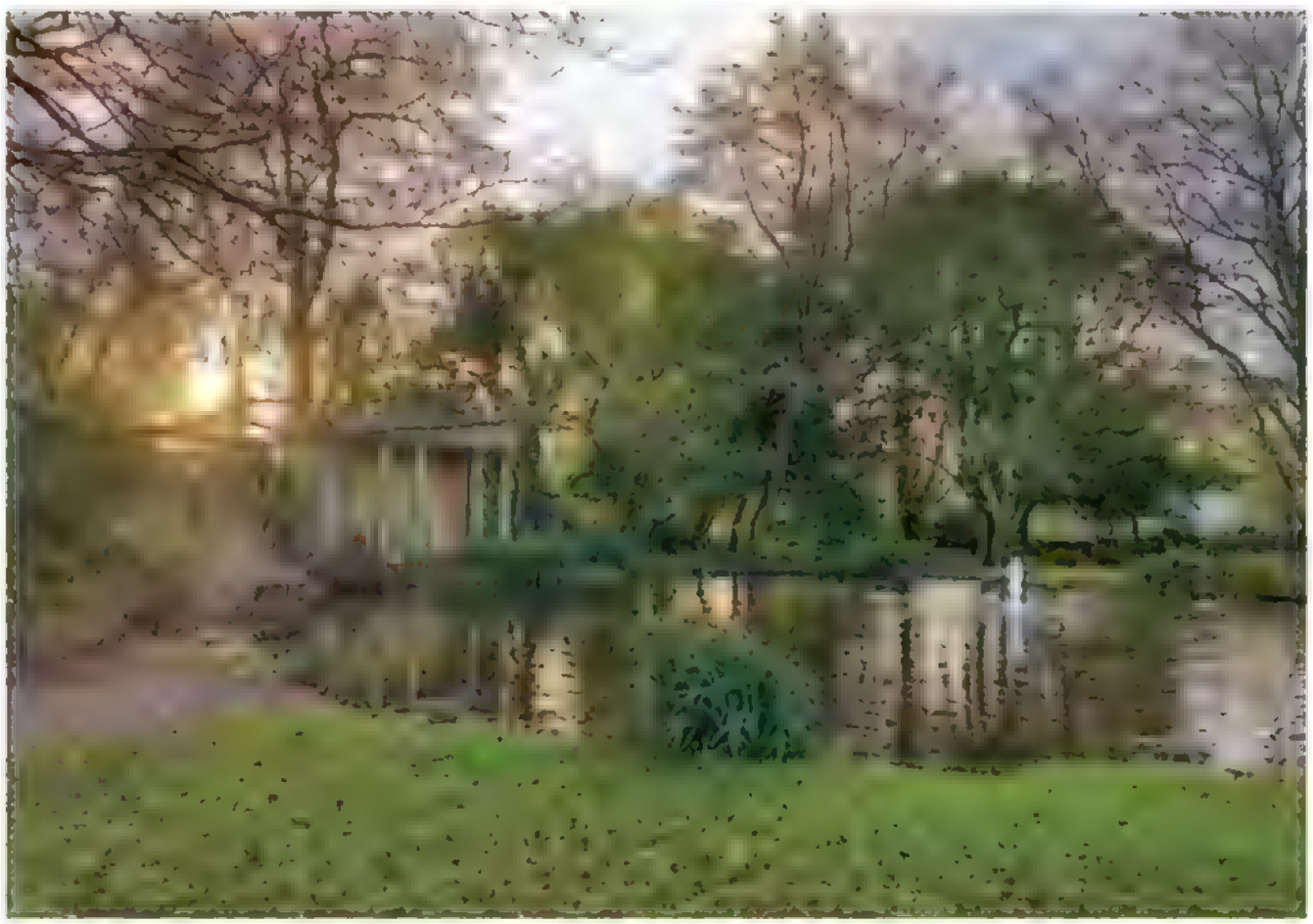

structure formerly used to store apples, a few yards away, as class is about to begin. At the main entrance, a copy of William Butler Yeats's poem "Down by the Salley Gardens" hangs near a chalkboard list of a few wild foods and flowers currently in season: watercress, nettles, rosehips, dandelions, and elderberries. Another small sign reads, "Make hummus, not war." In the classroom, surrounded by massive windows overlooking the orchards and gardens, students gather around two massive islands to learn not only to cook and bake but also how to utilize and appreciate the landscape around them, working in harmony with nature and its seasons.

Light and love pour in, and Darina, a 71-year-old with a bright silver bob and signature bright-rimmed glasses, is right in the midst. In Darina's presence, it's hard not to feel the magnitude of her passion and dedication to the Slow Food movement she pioneered. She introduced farmers' markets to Ireland 30 years ago (there are more than 170 in Ireland today) and has authored 18 best-selling cookbooks, among a slew of other accolades, but in this classroom kitchen, she thrives. This is her primary passion, educating the hundreds of students who pass through the doors of Ballymaloe every year.

Darina talks about food like she's telling a grand tale that she's sharing for the first time, a captivating secret that no one else is in on but you. She'll share why you have to let the fairies out of your soda bread, and teach you to make scones the same way her mother taught her.

Although times may have changed and the school has doubled in size since its start, the essential spirit and magic of Ballymaloe is still just as alive as it was from the beginning. Don't leave Ireland without experiencing it for yourself.

VISIT BALLYMALOE FARMHOUSE KITCHEN

WHERE TO STAY:

The Ballymaloe House Hotel is just two miles from the school. Open year-round, the family-run country house hotel and restaurant on 300 acres of farmland offers the very best of Irish food and hospitality with simple and elegant accommodations in a range of rooms in the main house and some beautifully converted farm buildings. There are also multiple lovely hotels and AirBnB accommodations nearby in Cork.

COOKING CLASSES:

Join the full-time Ballymaloe students for an Afternoon Cookery Demonstration, held every weekday from 1:45–5:30 p.m. Learn to cook an entire menu created by the Ballymaloe team that morning, enjoy the fresh meal, and take home the recipes. If you're looking for a more hands-on experience, Ballymaloe Cookery School has a diverse range of specialized short courses that vary from half-day to 2½ days. Ideal for visitors with limited time, classes range from everything from bread-baking to Afternoon Tea and Cakes to Garden Workshop and butter and cheese-making. You must book ahead for any Ballymaloe class or demonstration.

GETTING THERE:

The school is easy to access from the Cork, Dublin, or Shannon airports. It's a 40-minute drive from Cork City, not far from the busy East Cork town of Midleton.

Visit *cookingisfun.ie* for more information on classes, where to stay, and travel information.

SWEET WHITE SCONES

Makes 9 scones

Recipe courtesy of Darina Allen

If I could teach you how to make one thing, if you had never baked or cooked anything, this dough is where I'd start. Our Sweet White Scones are made with our soda bread dough. You don't have to stamp them out using a cutter; you can cut them into whatever shape you like using a knife. Brush the top with buttermilk or egg wash and dip it into grated cheese or put some scallions or chopped seaweed, curry powder, raisins, or rosemary into the mix. This recipe is an incredibly versatile thing.

- ¼ cup (50 grams) demerara or other coarse sugar
- 1½ large eggs (75 grams)
- 1 cup (240 grams) whole milk
- 3½ cups plus 2 tablespoons (454 grams) all-purpose flour
- 2 tablespoons (24 grams) castor sugar
- 4 teaspoons (20 grams) baking powder
- Pinch salt
- 6 tablespoons (85 grams) cold salted butter, grated
- Jam and whipped cream or jam and butter, for serving

1. Preheat oven to 475°F (250°C).
2. In a small bowl, place demerara sugar; set aside.
3. In a 2-cup liquid-measuring cup, whisk together eggs. Add enough milk to measure 1¼ cups. Whisk well to combine. Reserve 2½ tablespoons (37 grams) egg mixture for egg wash.
4. In a large bowl, sift together flour, castor sugar, baking powder, and salt. Add cold butter, and toss lightly to coat with flour. Using fingertips, rub butter into mixture until it resembles coarse crumbs. Make a well in center. Add remaining egg mixture. Using a fork, stir together until a soft dough forms.
5. Turn out dough onto a lightly floured surface. (Do not knead.) Shape dough into a round, and roll to 1-inch thickness. Using a floured 3-inch round cutter, cut dough, rerolling scraps once. Brush tops with reserved egg wash. Dip tops in demerara sugar. Place on a baking sheet.
6. Bake until tops are golden brown, 9 to 11 minutes. Remove from pan, and let cool completely on a wire rack. Serve with jam and whipped cream or jam and butter.

PRO TIP

Cut the dough with as little waste as possible, as the lightest scones will come from the first rolling.

In the Kitchen with Darina Allen & Shane Smith

WE GO INSIDE THE HOME KITCHENS OF TWO IRISH BAKERS, DARINA ALLEN AND SHANE SMITH, FOR A GLIMPSE AT AUTHENTIC IRISH BAKING

BY KYLE GRACE MILLS
PHOTOGRAHY BY JOANN PAI

Lining the cobblestone streets and alleys of Ireland are bakeries producing first-class pastries and breads that rival any baked good in the world, all readily on display through shop windows. Not as easily viewed are the home kitchens, the oven-warmed places where the Irish turn out daily delights to share with family. We're offering an exclusive look into the kitchens of two renowned Irish bakers, giving you a more intimate look at their world of baking. First up is the grand dame of Irish baking, Darina Allen, an award-winning cookbook author, iconic star of the television show *Simply Delicious*, and cofounder of the Ballymaloe Cookery School in Shanagarry, Ireland. While Darina has been diligently schooling the next generation of bakers, Shane Smith has made his culinary contributions in the kitchens of famed Irish restaurants, revealing pastry creations that expand and elevate traditional Irish recipes. Shane currently is perfecting his pastry prowess at Airfield Estate, an urban farm in Dublin, Ireland, that has the celebrated restaurant Overends Kitchen. These two bakers take us into their home kitchens for a master class in baking and Irish cultural identity.

AGA

Darina Allen

Take us inside your lovely home kitchen in Ballymaloe.

Darina Allen: It's the center of the house, of course. It's wide and open, with a long dining room table that family can sit at and be with us as we cook. I have an old AGA stove at the helm, a giant cream vintage cast-iron stove with a basket for the dog next to it so our border terrier can be with us as we cook. We're lucky enough to live on a 100-acre farm, so we have access to an herb garden and so much lovely produce that we harvest and haul in. My family cooks a lot, so the kitchen is stocked with fine knives and beautiful local pottery baking dishes and the like. The best part is we're within five minutes of all 11 of our grandchildren, so they're always running in and out of the kitchen to help, chopping up rhubarb to make rhubarb pie and some rhubarb jam. Soon, the elderflowers will be blooming, and we'll be adding that to the mix. I love having the family over every Saturday night when we sit down for family supper at my dining room table.

What are your favorite quirks of your kitchen?

DA: I've got what I call a "social sink" where I can wash up and chat with the family. Beside it, I've got a food scrap bin, which'll eventually make its way to feed the hens out back. It's one of my favorite spots to have conversation with the family while still being busy in the kitchen. Then I'm particularly fond of my AGA stove, which is older than I am, and I'm 71. Basically, these cookers were invented in Sweden by a man whose wife was blind but wanted a safe oven to cook with, with the little covers over the stove burners you can open or close depending on whether you're using them. They originally ran on coal, but this has been converted to gas, and it has four different compartments you can bake in with the top running hottest and the bottom running coolest. And if you're reared with an AGA, you learn a whole different way to cook. You use your hand to gauge temperature. People who have an AGA refer to them almost as a member of the family because it was this spot where the children and family would gather around to get warm during the cold months. It used to be a fixture at Ballymaloe, but now, I have it proudly in my home.

What, to you, makes Irish cuisine—and the baking in particular—so unique?

DA: All of our food is a reflection of our produce. Take our soda bread. We developed our soda bread to account for the low-gluten soft wheat we grow, which isn't suitable for traditional yeast-leavened breads. When bicarbonate of soda was introduced to us in the late 1800s, we finally had a leavener that could work with our soft wheat. Back in the day, most people had access to a cow, but without refrigeration, people relied on buttermilk, which was able to be left out for a few days without spoiling.

To you, what makes up the perfect soda bread?

DA: In keeping with tradition, it should only take a matter of minutes to pull together the perfect soda bread. It'll have the cross marking on top, our form of an Irish blessing, and it should be pricked to release the fairies, or else they'll jinx your bread. I like to think it's the perfect bread for when you're in a time of crisis, because it's made so fast and it is so satisfying.

When did you first start baking? And what were some of your earliest bread and baked good recipes you worked on?

DA: I feel as though I learned by osmosis, because there was baking all around me as I grew up. A lot of children come to cooking through baking. They're first drawn in by making little cakes, whether it's whipping up a sweet Victoria sponge or learning to drizzle icing, because everybody loves baking and everyone is so much happier when there's a cake on the table. Mummy would bake bread every day, and she would give me a little piece of dough that I would cut into a round, making it a *cístín beag*, which in Irish means "little cake." She'd tell me it was delicious, but of course, it was hard as a rock. Mummy would make a brilliant apple pie, with a break-all-the-rules pastry where you cream the butter and then add eggs and flour to create a wonderful, slightly cakey pastry. That was a much more successful bake for me.

Where do you hope Irish baking is headed?

DA: We've had a deservedly poor culinary reputation some 25 to 35 years ago. But Ireland has always been so fortunate with our produce. Now, our chefs are traveling so much, and the people have become more adventurous, bringing in Thai, Malaysian, and European flavors to our country. In particular, there's all of these yummy, edgy bakeries that make the most of their farmers' market hauls, transforming local dairy and produce into artisan baked goods. There's a much deeper understanding among our people of what our land can give us. We're finally taking notice of our luck.

When people visit Ireland, what do you hope they take away from the Irish baking culture?

DA: I hope they understand that it's such an exciting time for Ireland and our food. The chefs understand our quality ingredients like never before. We've grown so much in confidence in the last decade or two. People no longer come just for the lovely landscape or the friendly people. They can now have wonderful food from the time they step onto the island until they leave.

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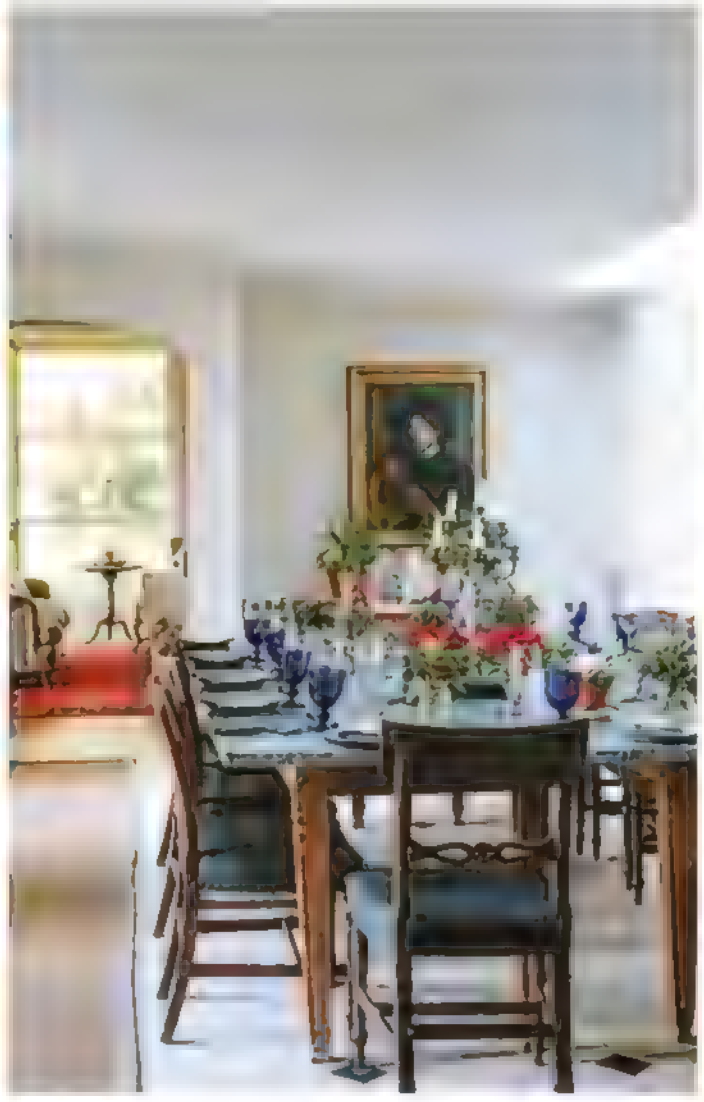

SODA BREAD PIZZA

Makes 6 to 8 servings

Recipe courtesy of Darina Allen

Like Darina Allen's ideal soda bread, this pizza comes together in a flash, making the most of wholesome ingredients and fresh herbs.

3⅔ cups (458 grams) all-purpose flour
1 teaspoon (5 grams) baking soda
1 teaspoon (6 grams) fine sea salt
1½ to 1¾ cups (360 to 420 grams) whole buttermilk
1 tablespoon (2 grams) chopped fresh rosemary
2 ounces (57 grams) sliced cured chorizo
⅔ cup (148 grams) pizza sauce
8 bocconcini* (306 grams), halved
3 tablespoons (15 grams) grated Parmesan cheese
Garnish: chopped fresh parsley, chopped green onion, flaked sea salt

1. Position oven rack in bottom third of oven. Preheat oven to 450°F (230°C).
2. In a large bowl, sift together flour, baking soda, and fine salt. Make a well in center. Add 1½ cups (360 grams) buttermilk. Using one hand like a claw, slowly fold flour mixture from sides of bowl into buttermilk until a softish, slack dough forms, adding up to remaining ¼ cup (60 grams) buttermilk if necessary. Turn out dough onto a lightly floured surface, and knead lightly for a few seconds; shape into a ¼-inch-thick rectangle. Turn dough over, and lightly roll into a 12x8-inch rectangle.
3. Brush a 13x9-inch baking pan with extra-virgin olive oil. Place dough in prepared pan. Press dough to fill pan, and sprinkle with rosemary. Scatter chorizo evenly onto dough. Spread pizza sauce over chorizo; place bocconcini on top. Sprinkle with Parmesan.
4. Bake for 15 minutes. Reduce heat to 400°F (200°C), and bake until cheese is browned and bubbly and an instant-read thermometer inserted in crust registers 200°F (93°C), 20 to 25 minutes more. Sprinkle with parsley, green onion, and flaked salt, if desired. Let cool for 5 minutes before serving.

**Bocconcini are a type of buffalo mozzarella formed into small balls. You can find it in your local grocery store.*

Shane Smith

Take us inside your home kitchen.

Shane Smith: I live in a small red brick cottage based in the heart of Dublin City. It was built in the 1880s, so it's a little higgledy-piggledy in layout. I wouldn't say disjointed—I like to think it has a lot of character. But the kitchen is the most favorite and important room in any house. My open kitchen is on the base level, a very bright space with a gorgeous skylight bringing in a beam of sunshine. I've kept much of the old charm of the cottage, with the original fireplace and 100-year-old dresser in the corner, but I have flashes of modern touches throughout. The kitchen is quite small but well-equipped, with my stand mixer, blowtorch, and Silpat baking mat never far from reach. I've even got a mini herb garden growing on my stove top. One crucial piece is my American-style fridge, much larger than the traditional European fridge, which allows me to really stock up on my dairy and produce.

What, to you, makes Irish cuisine—and the baking in particular—so unique?

SS: We're a tiny island, yet our golden ticket is our terrain, giving us unrivaled produce and dairy. I put my hand on my heart and can swear we have the best dairy in the world. I've traveled so much, but there's just something about our cream and butter. Whether it's Jersey milk in my scones or grass-fed butter in my pastry, if you start off with amazing ingredients, you'll bake something incredible.

To you, what is the quintessential Irish baked good?

SS: For me, it's not any one thing; it's the way we make it our own. Our approach has changed dramatically over the last 10 to 15 years. The classics have set the foundation, like our hearty apple pies and soda breads. But now, we're more refined and merging with so many more global ideas. We've become a melting pot of recipes. We take a beautiful French brioche but bake it with Irish eggs, butter, and milk, and it becomes quintessentially Irish.

How important is family to your Irish baking heritage?

SS: One of my earliest memories is of my grandma baking these individual jam tarts. They'd be filled with beautiful marmalade or berry jam, and she'd leave them on the ledge to cool down. Baking has just always been there in my life. Any time there was an occasion for celebration, it was built around the kitchen and good food. In Ireland, we really celebrate through food.

Describe your approach to Irish pâtisserie.

SS: It's all about mastering your mother recipes and then learning to play with them once you've learned the basics. I love tweaking and incorporating my many travels into my baking. I'll go to America and Turkey and bring these new flavors and spices to my Irish baking. Ireland has grabbed recipes from here and there and everywhere, and I'm continuing that with my pastry. I'll take a classic French opera cake and then layer with it Irish cream or a local coffee and give it that Irish twist.

Where do you hope Irish baking is headed?

SS: These days, you can't walk down the street without smelling freshly baked bread or a finding a pop-up bakery offering laminated Danish or gâteaux. The country is inundated with amazingly talented pastry chefs. Ireland is going from strength to strength in regard to baking and pastry. Different chefs, all over the country, are refining their work and transforming pastry into works of art. It's all about refinement, and it's only going to get better.

When people come to visit Ireland, what do you hope they take away from the Irish baking culture?

SS: Every county in Ireland is renowned for something. County Wexford is famous for strawberries. County Kerry has its celebrated dairy. West Ireland is respected for its lamb. That's the lovely thing about Ireland: every county has something special. When you travel to these places, ask the bakers about their bread or desserts. We're a country of storytellers, and we want to tell our story of our love of food. There's a story behind every dish. There's a person behind each element. It's not about me or the chef; it's about us, the producers, the country, and the people: the unsung heroes of Ireland.

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CUSTARD BRIOCHE TARTS

Makes 12 (4-inch) tarts

Recipe courtesy of Shane Smith

Shane's rich, fluffy take on brioche tarts are made all the better with fine Irish dairy and fresh local produce.

- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 3¼ teaspoons (10 grams) instant yeast*
- 3¼ cups (406 grams) all-purpose flour
- 3 tablespoons (36 grams) castor/superfine sugar
- 2¼ teaspoons (6 grams) kosher salt, divided
- 5 medium eggs (235 grams), room temperature and divided
- ¾ cup plus 2 tablespoons (198 grams) unsalted butter, room temperature
- 1 teaspoon (5 grams) whole milk
- Vanilla Custard (recipe follows)
- Rhubarb Filling (recipe follows, see Note)
- ⅔ cup (213 grams) warm orange marmalade
- ½ cup (100 grams) Swedish pearl sugar

1. In a small bowl, stir together warm milk and yeast. Let stand until foamy, about 10 minutes.

2. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, castor sugar, and 2 teaspoons (6 grams) salt. Add yeast mixture and 4 eggs (188 grams), and beat at medium speed until a dough forms, about 5 minutes. Gradually add butter, 1 tablespoon (14 grams) at a time, beating until combined and smooth after each addition, 10 to 15 minutes.

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and refrigerate overnight.

4. Line 2 baking sheets with parchment paper.

5. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 73 grams each). Shape each portion into a smooth ball, and place 2 inches apart on prepared pans. Using the palm of your hand, flatten dough balls into 4-inch disks. Using your index finger, press down in center of each disk to create a 1-inch indentation. Cover with a kitchen towel, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together milk, remaining 1 egg (47 grams), and remaining ¼ teaspoon salt. Brush egg wash onto dough. Spoon Vanilla Custard into center of each dough circle; top with 4 pieces of Rhubarb Filling.

8. Bake until brioche is golden brown, 15 to 20 minutes. Remove from pans, and let cool completely on wire racks. Before serving, brush with warm marmalade, and sprinkle with pearl sugar.

**We used Red Star® Quick-Rise Yeast.*

Note: *Rhubarb Filling can be substituted with 24 medium fresh strawberries (288 grams). Stem and halve each strawberry, and place 4 halves in center of each tart.*

Vanilla Custard

Makes about 2 cups

- 2 cups plus 1 tablespoon (495 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract
- 6 medium egg yolks (102 grams)
- ⅓ cup plus 1 tablespoon (79 grams) castor/superfine sugar
- 2½ tablespoons (20 grams) cornstarch
- 2½ tablespoons (20 grams) all-purpose flour

1. In a medium saucepan, heat milk and vanilla over medium heat until steaming. (Do not boil.) Set aside to infuse, about 5 minutes.

2. In a medium bowl, whisk together egg yolks, castor sugar, cornstarch, and flour. Slowly add warm milk mixture to egg yolk mixture, whisking constantly. Strain through a fine-mesh sieve into a clean saucepan, and cook over medium-low heat until thickened, 2 to 3 minutes.

3. Transfer to a medium bowl, and cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until completely cool. Custard can be refrigerated for up to 3 days.

Rhubarb Filling

Makes 1½ cups

- ⅓ cup plus 1½ tablespoons (102.5 grams) water
- 1½ tablespoons (7.5 grams) firmly packed orange zest (from 1 orange)
- ¼ cup (60 grams) fresh orange juice (from 1 orange)
- 1 tablespoon (12 grams) castor/superfine sugar
- 5 rhubarb stalks (255 grams), cut into 2-inch pieces

1. Preheat oven to 350°F (180°C).

2. In a medium bowl, stir together ⅓ cup plus 1½ tablespoons (102.5 grams) water, orange zest and juice, and castor sugar. Add rhubarb, tossing to combine. Pour onto a rimmed baking sheet, and cover with foil.

3. Bake for 8 minutes. Using a sharp paring knife, test rhubarb until it cuts easily but still holds its shape. If not ready, cover and bake for 3 to 4 minutes more, and test again. Let cool completely before using.

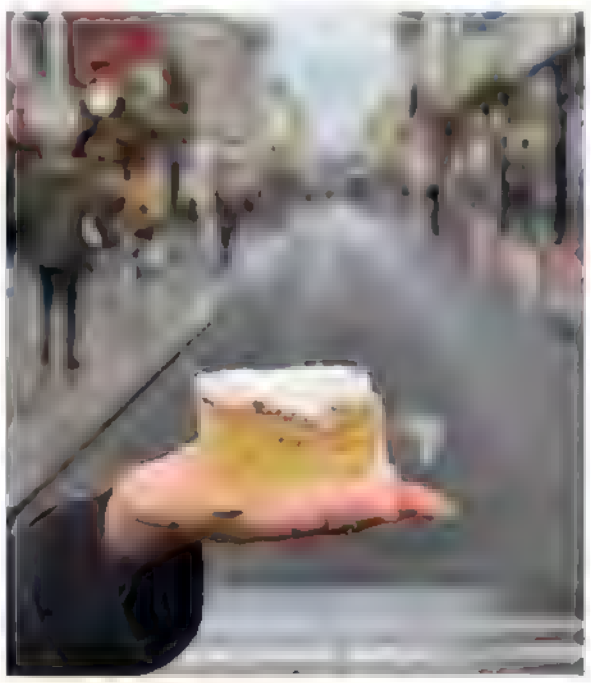
Note: *Be careful not to overcook the rhubarb. You want the pieces to retain their shape because they will be cooked again when baking the brioche.*

Iconic Irish Baking

THE EMERALD ISLE OFFERS A BOUNTY OF RECIPES FROM EACH CORNER OF ITS VAST, ANCIENT LANDS. WE EXPLORE FOUR FAVORITES, FROM NORTHERN IRELAND'S FRUIT-FILLED FIFTEENS TO COUNTY KERRY'S APPLE SLICE TRAYBAKE, FOR A LOVING LOOK AT THE BAKED GOODS OF IRELAND.

Fifteens
page 67

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY LAURA CRANCALL AND LUCIA SANZALTERO
FOOD STYLING BY VANESSA ROCCHIO / STYLING BY DOROTHY WALTON



We first fell in love with Irish apple cake when visiting County Cork. This slice, from the Alternative Bread Company in Cork's historic English Market, inspired this recipe.

Apple Slice Traybake
page 68

IRISH SPONGE CAKE WITH STRAWBERRY PRESERVES AND CREAM

Makes 1 (8-inch) cake

Based on Victoria sponge cake, in prominent circulation since Queen Victoria's reign, the Irish have elevated the base cake recipe with their classic Irish ingredients of excellent butter from County Kerry and the sweet strawberry preserves of County Wexford.

- 1¾ cups (219 grams) self-rising flour
- 4 large eggs (200 grams), room temperature
- 1 cup (200 grams) plus 2 tablespoons (24 grams) castor sugar, divided
- 1 cup (227 grams) unsalted butter, room temperature (see Note)
- 1 cup (240 grams) cold heavy whipping cream
- 1 teaspoon (6 grams) vanilla bean paste
- 1 cup (320 grams) strawberry preserves
- Confectioners' sugar, for dusting
- Garnish: halved fresh strawberries

1. Preheat oven to 350°F (180°C). Butter 2 (8-inch) round cake pans; line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, eggs, 1 cup (200 grams) castor sugar, and butter at low speed just until combined. Increase mixer speed to medium, and beat until well combined, about 1 minute, stopping to scrape sides of bowl. Divide batter between prepared pans, smoothing tops with a small offset spatula. Tap pans on counter several times to release any air bubbles, smoothing tops again, if necessary.
3. Bake until golden brown and a wooden pick inserted in center comes out clean, about 20 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely, parchment side down, on wire racks.
4. In a large chilled bowl, whisk together cold cream, vanilla bean paste, and remaining 2 tablespoons (24 grams) castor sugar by hand until stiff peaks form.
5. Level cake layers, if desired; discard parchment. Place 1 cake layer on a cake plate. Tuck strips of parchment paper under layer.
6. In a small bowl, whisk preserves until mostly smooth. Using a small offset spatula, spread ½ cup (160 grams) preserves on top of first cake layer.
Carefully spoon whipped cream onto preserves, spreading into an even layer.
7. Spread remaining ½ cup (160 grams) preserves on bottom of remaining cake layer; place cake layer, preserves side down, on top of whipped cream.
8. Using a small fine-mesh sieve, dust confectioners' sugar on top of cake in an even layer; carefully remove parchment paper strips. Dust with confectioners' sugar and garnish with fresh strawberries, if desired.

Note: *Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is softened enough to easily incorporate into your cake batter.*

FIFTEENS

Makes 16 bars

In Ulster, Northern Ireland, the beloved Fifteens are all about the numbers: 15 of (almost) each ingredient, from fruit to chocolate to marshmallows, stud this traybake. In our rendition, 15 marshmallows, candied cherries, chocolate feves, and digestive biscuits are mixed with sweetened condensed milk and sandwiched between coconut layers to create a singularly delicious no-bake treat.

- 1½ cups (126 grams) unsweetened desiccated coconut*, divided
- 15 digestive biscuits** (221 grams)
- 15 regular-size marshmallows (94 grams)
- 15 candied cherries, halved (60 grams)
- 15 66% cacao dark chocolate feves**, chopped (58 grams)
- ¼ teaspoon kosher salt
- ¾ cup (228 grams) sweetened condensed milk
- 1 teaspoon (4 grams) vanilla extract

1. Spray an 8-inch square baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan. Spray parchment. Sprinkle ¾ cup (63 grams) coconut evenly in bottom of prepared pan.
2. In the work bowl of a food processor, pulse biscuits until pieces are ¼ inch or smaller; transfer to a medium bowl.
3. Using kitchen scissors, cut each marshmallow into 4 to 8 pieces. Add marshmallows, cherries, chocolate, and salt to biscuit crumbs; stir until well combined, breaking up any clumps of marshmallows by hand, if necessary. Add sweetened condensed milk and vanilla; stir until well combined. (Mixture will be quite sticky and should slightly resemble drop cookie dough.) Spoon mixture onto coconut in pan. Using a sheet of plastic wrap placed directly on surface, press mixture into an even layer. Sprinkle remaining ¾ cup (63 grams) coconut on top, lightly pressing into biscuit mixture.
4. Cover and refrigerate until firm, 4 to 6 hours. Using excess parchment as handles, remove from pan; using a serrated knife, cut into bars.

**Desiccated coconut is unsweetened, very finely ground coconut with most of the moisture removed. If your local grocery store doesn't carry it, check specialty food stores or online.*

***We used Burton's Digestive Sweetmeal Biscuits and Valrhona Caraïbe 66% Cacao Dark Chocolate Feves.*

GUR CAKE

Makes 12 to 16 servings

A Dublin favorite, gur cake has a number of quirky names within Ireland, from chester cake to donkey's gudge. The gur cake name is believed to hail from the term "gurrier," a nickname for children skipping school, who would purchase this affordable treat at bakeries. An economical invention of the 1930s, it made use of old sponge cake and bread crumbs to make a sticky, sweet, fruity filling. Encased in a flaky crust, this well-spiced delight has endured through the ages.

- 4 cups (340 grams) crumbled day-old sponge cake (about 12 ounces; see Irish Sponge Cake with Strawberry Preserves and Cream recipe on page 66)
- 3 cups (690 grams) strong-brewed Irish breakfast tea, cooled

Shortcrust Pastry (recipe follows)

- ⅔ cup (83 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 cup (220 grams) firmly packed light brown sugar
- ¼ cup (57 grams) unsalted butter, softened
- 1 tablespoon (6 grams) ground cinnamon
- 1½ teaspoons (3 grams) ground ginger
- 1½ teaspoons (3 grams) ground nutmeg
- ½ teaspoon (1 gram) ground cloves
- ⅔ cup (160 grams) whole milk, room temperature
- 3 large eggs (150 grams), room temperature and divided
- 1 tablespoon (4 grams) packed lemon zest
- ⅔ cup (112 grams) lightly packed golden raisins
- ½ cup (108 grams) halved dried figs (quartered if large)

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Lightly spray a 13x9-inch baking pan with cooking spray; line pan with foil, letting excess extend over sides of pan. Lightly spray foil.
2. In a large bowl, place cake crumbs; pour tea over crumbs, making sure they are well coated and slightly submerged. Set aside to soak.

3. Let Shortcrust Pastry stand at room temperature until softened, 10 to 15 minutes. On a lightly floured surface, roll one half into a 13x9-inch rectangle, lightly flouring dough and work surface as needed. Place in bottom of prepared pan, pressing into an even layer.
4. In a medium bowl, whisk together flour, baking powder, and salt. Stir in brown sugar; using your fingers, rub butter into flour mixture until well combined. (Mixture should resemble wet sand.) Stir in cinnamon, ginger, nutmeg, and cloves until well combined.
5. Strain cake crumbs through a fine-mesh sieve, gently pressing on crumbs to release as much liquid as possible. Transfer cake crumbs to a large bowl. Add milk, 2 eggs (100 grams), and lemon zest, whisking to combine. Stir in flour mixture, raisins, and figs until well combined; pour into prepared pan, and using a small offset spatula, spread into an even layer.
6. On a lightly floured surface, roll remaining Shortcrust Pastry into a 13x9-inch rectangle, lightly flouring dough and work surface as needed. Place on top of cake crumbs mixture; using a small sharp knife, trim any uneven edges, if desired, and cut a few diagonal slashes across top.
7. In a small bowl, whisk remaining 1 egg (50 grams); brush onto pastry.
8. Bake until pastry is golden brown and filling can be heard bubbling, 55 minutes to 1 hour. Let cool completely in pan on a wire rack. Using excess foil as handles, remove from pan. Using a serrated knife, cut into bars. Before serving, garnish with confectioners' sugar, if desired.

Shortcrust Pastry

Makes 2 (13x9-inch) crusts

3½ cups (438 grams) all-purpose flour
⅔ cup (133 grams) granulated sugar
1 teaspoon (3 grams) kosher salt
1 cup (227 grams) cold unsalted butter, cubed
2 large eggs (100 grams), lightly beaten

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. Add eggs, and pulse just until dough comes together, stopping to scrape sides of bowl. (Mixture should be moist but not sticky and hold together when pinched.) Turn out dough, and divide in half; shape each half into a 5½-inch square. Wrap in plastic wrap, and refrigerate for at least 25 minutes.

APPLE SLICE TRAYBAKE

Makes 8 to 12 servings

Hailing from County Kerry, the famous producer of the brilliant yellow butter beloved by the global baking community, this Kerry apple slice is a celebration of both rich, golden butter and tender, juicy apples. Traditionally baked in a bastible, a cast-iron baking pot, over an open fire, we transformed this definitive baked good into another Irish classic: the traybake. So-called because they're baked in a "tray" (a 13x9- or 9-inch square pan), these simple yet decadent desserts are a common source of comfort in the Irish home.

1¼ cups (284 grams) unsalted butter, softened
1½ cups (300 grams) plus 1 tablespoon (12 grams) castor sugar, divided
4 large eggs (200 grams), room temperature
1½ teaspoons (9 grams) vanilla bean paste*
3⅓ cups (417 grams) self-rising flour
½ teaspoon (1 gram) ground cinnamon
⅛ teaspoon ground allspice
4 cups (440 grams) ¼-inch-sliced Honeycrisp apples
1 tablespoon (15 grams) fresh lemon juice
2 tablespoons (24 grams) turbinado sugar
Confectioners' sugar, for dusting
Vanilla Custard Sauce (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a light-colored 9-inch square baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1½ cups (300 grams) castor sugar at medium speed until well combined, about 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste. (Mixture may look slightly curdled at this point, but batter will come together.)
3. In a large bowl, whisk together flour, cinnamon, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. Spread half of batter (about 596 grams) into prepared pan, smoothing into an even layer with the back of a spoon.
4. In a large bowl, toss together apple slices, lemon juice, and remaining 1 tablespoon (12 grams) castor sugar. Arrange apple slices, flat side down, on top of batter. Top apple slices with remaining batter, spreading and swirling into an even layer with the back of a spoon. Sprinkle with turbinado sugar.
5. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C), 1 hour to 1 hour and 15 minutes, rotating pan and loosely covering with foil after 30 minutes of baking. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Using a serrated knife, cut into pieces as desired. Dust with confectioners' sugar, and serve warm with Vanilla Custard Sauce.

**We used Heilala Pure Vanilla Bean Paste.*

Vanilla Custard Sauce

Makes about 2 cups

⅓ cup (67 grams) castor sugar
3 large egg yolks (56 grams)
¼ teaspoon kosher salt
1½ cups (360 grams) whole milk
1 teaspoon (6 grams) vanilla bean paste

1. Place a fine-mesh sieve over a medium metal bowl. Fill a large bowl with ice water.
2. In another medium bowl, whisk together castor sugar, egg yolks, and salt.
3. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.) Gradually whisk warm milk into sugar mixture. Return mixture to saucepan, and cook over medium heat, stirring constantly, until mixture is thickened, coats the back of a wooden spoon, and holds a trail when a finger is dragged through, 10 to 20 minutes.
4. Strain mixture through prepared sieve, and place in prepared ice water bath; whisk until an instant-read thermometer registers 70°F (21°C). Stir in vanilla bean paste. Loosely cover and refrigerate until completely chilled, 3 to 4 hours.

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Good Grain

A STAPLE OF IRISH AGRICULTURE, OATS ARE THE TOASTY, CHEWY STAR OF OUR IRISH-INSPIRED OATEN BISCUITS, PIE, CAKE, AND MORE

PHOTOGRAPHY BY NICOLE DU BOIS / RECIPE DEVELOPMENT BY TRICIA MANZANERO / FOOD STYLING BY VANESSA ROCCHIO / STYLING BY DOROTHY WALTON

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GLAZED OAT COOKIES

Makes about 26 cookies

Called "biscuits" in Ireland, these chewy, golden cookies pack a caramelized sweetness supercharged by a crème fraîche drizzle. Oats give this recipe an essential boost in texture, lending a crispy exterior and a chewy interior.

- **1 cup (227 grams) unsalted butter, softened**
- **½ cup (100 grams) granulated sugar**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **1 teaspoon (3 grams) firmly packed orange zest**
- **1 teaspoon (6 grams) vanilla bean paste**
- **2¼ cups (212 grams) old-fashioned oats**
- **1¾ cups (219 grams) unbleached self-rising flour**
- **¼ cup (44 grams) steel-cut oats**
- **¼ teaspoon kosher salt**
- **Crème Fraîche Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, orange zest, and vanilla bean paste at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, stir together old-fashioned oats, flour, steel-cut oats, and salt. Add oats mixture to butter mixture all at once; beat at medium-low speed just until combined, stopping to scrape sides of bowl. Using a 2-tablespoon spring-loaded scoop, scoop dough, and roll into balls (about 32 grams each). Place at least 2 inches apart on prepared pans; press to about ¾-inch thickness, pinching closed any cracks and smoothing edges, if needed.
4. Bake in batches until edges are golden, 12 to 16 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on a wire rack placed over a parchment-lined baking sheet.
5. Place Crème Fraîche Glaze in a small pastry or plastic bag; cut a ¼-inch opening in tip or corner. Drizzle glaze onto cooled cookies as desired; let stand until set, about 15 minutes.

PRO TIP

For softer, chewier cookies, bake for 10 to 12 minutes. The cookies' edges should be set. The centers may seem underdone but will continue to set as cookies cool.

Crème Fraîche Glaze

Makes ¾ cup

- **1½ cups (180 grams) confectioners' sugar**
- **3 tablespoons (45 grams) crème fraîche**
- **1½ tablespoons (22.5 grams) fresh orange juice**

1. In a small bowl, stir together all ingredients until smooth and well combined. Use immediately.

OATEN BREAD

Makes 4 servings

Warmed with a touch of allspice and sweetened with a bit of honey, this tender bread has hearty oats mixed into the dough and sprinkled on top for an extra-toasty and textured exterior.

- **1½ cups (188 grams) all-purpose flour**
- **1 teaspoon (3 grams) kosher salt**
- **¾ teaspoon (3.75 grams) baking powder**
- **¼ teaspoon (1.25 grams) baking soda**
- **¼ teaspoon ground allspice**
- **3 tablespoons (42 grams) cold unsalted butter, cubed**
- **¾ cup (70 grams) plus 1 tablespoon (6 grams) old-fashioned oats, divided**
- **½ cup (120 grams) whole buttermilk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (21 grams) clover honey**
- **1 tablespoon (15 grams) water**
- **Softened butter and preserves, to serve**

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, salt, baking powder, baking soda, and allspice. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs. Stir in ¾ cup (70 grams) oats. Make a well in center.
3. In a small bowl, whisk together buttermilk, 1 egg (50 grams), and honey until well combined. Add buttermilk mixture to flour mixture, stirring until well combined and a dough forms.
4. Turn out dough onto a heavily floured surface; knead until dough is relatively smooth, about 25 times, lightly flouring dough and work surface as needed. Shape dough into a 7-inch round. Using a bench knife, cut dough round into fourths, and place at least 2 inches apart on prepared pan.
5. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush egg wash on top of dough; sprinkle with remaining 1 tablespoon (6 grams) oats.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 12 to 14 minutes. Let cool completely on pan on a wire rack. Serve with butter and preserves.

SPICED HONEY-OAT PIE

Makes 1 (9-inch) pie

This richly spiced oat pie is a nut-free take on the classic pecan pie, inspired by a brilliant recipe by Southern Baked Pie Company founder Amanda Wilbanks. A gooey oat-packed filling is poured into an aromatic cinnamon piecrust and baked to golden perfection.

Cinnamon Pie Dough (recipe follows)

1⅓ cups (125 grams) old-fashioned oats
⅔ cup (147 grams) firmly packed light brown sugar
1¼ teaspoons (3.75 grams) kosher salt
¼ teaspoon ground ginger
⅛ teaspoon ground nutmeg
½ cup (170 grams) light corn syrup
6 tablespoons (84 grams) unsalted butter, melted
⅓ cup (113 grams) clover honey
1½ tablespoons (19.5 grams) Irish whiskey
2 teaspoons (8 grams) vanilla extract
4 large eggs (200 grams), room temperature
Whiskey Whipped Cream (recipe follows), to serve

1. Preheat oven to 400°F (200°C).
2. Let Cinnamon Pie Dough stand at room temperature until softened, 10 to 15 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired; freeze until firm, about 15 minutes.
3. Top Cinnamon Pie Dough with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
4. Bake until edges are lightly golden, 10 to 15 minutes. Carefully remove paper and weights. Bake until dry and set, about 10 minutes more, lightly covering edges with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Reduce oven temperature to 350°F (180°C).
5. Line a rimmed baking sheet with parchment paper. Place oats on prepared pan.
6. Bake until lightly toasted, about 10 minutes, stirring occasionally. Let cool completely on pan on a wire rack. Reduce oven temperature to 325°F (170°C); position oven rack in lower third of oven.
7. In a large bowl, whisk together brown sugar, salt, ginger, and nutmeg. Add corn syrup, melted butter, honey, whiskey, and

vanilla; whisk until well combined. Add eggs, one at a time, whisking well after each addition. Stir in toasted oats; pour filling into prepared crust.
8. Bake until filling is set and slightly puffed and an instant-read thermometer inserted in center registers 200°F (93°C), 40 to 45 minutes, loosely covering crust with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Serve with Whiskey Whipped Cream.

Cinnamon Pie Dough

Makes 1 (9-inch) crust

- **1½ cups (188 grams) all-purpose flour**
- **1½ tablespoons (18 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **¾ teaspoon (1.5 grams) ground cinnamon**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **3 tablespoons (45 grams) ice water**

1. In the work bowl of a food processor, place flour, sugar, salt, and cinnamon; pulse 4 times to combine. Add cold butter; pulse until butter cubes are almond-size. Pour 3 tablespoons (45 grams) ice water through food chute in a slow, steady stream. Pulse until dough just forms a ball.
2. Turn out dough onto a lightly floured surface. Shape into a disk; wrap tightly with plastic wrap. Refrigerate for at least 1 hour.

Whiskey Whipped Cream

Makes about 2½ cups

- **1 cup (240 grams) cold heavy whipping cream**
- **1½ tablespoons (19.5 grams) Irish whiskey**
- **1 tablespoon (21 grams) clover honey**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at medium-high speed until medium-stiff peaks form. Use immediately, or cover and refrigerate until ready to serve.

BANANA-BLUEBERRY OAT CAKE

Makes 1 (9-inch) cake

Oats in cake? Prepare to have your mind blown. Quick-cooking oats bring a revolutionary delicate crumb to this banana- and blueberry-packed layer cake. For a bright, tangy finish, we blanketed our cake with a smooth Buttermilk Frosting.

- **1 cup (227 grams) unsalted butter, softened**
- **2½ cups (500 grams) granulated sugar**
- **4 large eggs (200 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract***
- **2¾ cups (344 grams) plus 1½ tablespoons (12 grams) all-purpose flour, divided**
- **¾ cup (68 grams) oat flour**
- **⅓ cup (27 grams) quick-cooking oats**
- **2 teaspoons (10 grams) baking powder**
- **2 teaspoons (10 grams) baking soda**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon ground ginger**
- **2 cups (472 grams) mashed ripe banana**
- **1 cup (240 grams) whole buttermilk, room temperature**
- **1½ cups (246 grams) fresh blueberries**
- **Buttermilk Frosting (recipe follows)**
- **Garnish: fresh blueberries, banana slices, toasted quick-cooking oats (see Note)**

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour; line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a large bowl, whisk together 2¾ cups (344 grams) all-purpose flour, oat flour, oats, baking powder, baking soda, salt, cinnamon, and ginger. In a medium bowl, whisk together mashed banana and buttermilk. Add flour mixture to butter mixture alternately with banana mixture, beginning and ending with flour mixture, beating just until combined after each addition.
4. In another medium bowl, toss together blueberries and remaining 1½ tablespoons (12 grams) all-purpose flour; fold blueberry mixture into batter until well combined. Divide batter between prepared pans. Tap pans on counter several times to spread batter and release any air bubbles.
5. Bake until a wooden pick inserted in center comes out clean, about 50 minutes, rotating pans halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pans for 10 minutes; remove from pans, and let cool completely on wire racks.
6. Level cake layers, if desired; discard parchment. Place 1 cake layer on a serving plate. Spoon 2½ cups (about 430 grams) Buttermilk Frosting into a large pastry bag fitted with a ½-inch round piping tip (Wilton 1A). Pipe frosting evenly on top of first cake layer; smooth with a small offset spatula. Top with remaining cake layer. Spoon 2½ cups (about 430 grams) frosting into pastry bag, and pipe evenly on top of cake; smooth into an even layer.
7. Spoon remaining frosting into pastry bag, and pipe all over sides of cake; holding a bench scraper or a large offset spatula flush against sides of cake, scrape off excess frosting until sides are smooth and layers are somewhat exposed. Pile excess frosting on top of cake; using the back of a spoon or a large offset spatula, spread and swirl frosting as desired. Using a bench scraper or a large offset spatula held flush against cake layers, scrape frosting again to give sides a smooth, finished look. Garnish with blueberries, banana slices, and toasted oats, if desired.

**We used Heilala Pure Vanilla Extract.*

Note: *For toasted quick-cooking oats, preheat oven to 350°F (180°C). Place oats on a parchment-lined baking sheet. Bake until lightly toasted, about 10 minutes, stirring occasionally. Let cool completely on pan on a wire rack.*

Buttermilk Frosting

Makes about 7 cups

- **2 cups (454 grams) unsalted butter, softened**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 pounds (907 grams) confectioners' sugar**
- **½ cup (120 grams) whole buttermilk**
- **2 teaspoons (8 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with buttermilk, beginning and ending with confectioners' sugar, beating just until combined after each addition. Beat in vanilla. Increase mixer speed to medium, and beat until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

Sláinte!

BAKING WITH IRISH SPIRITS

FROM EXTRA STOUT BEER TO PREMIUM IRISH WHISKEY AND RICH IRISH CREAM LIQUEUR, THE EMERALD ISLE IS HOME TO SOME OF THE MOST PREMIUM ALCOHOL PRODUCTS IN THE WORLD. HERE, DISCOVER HOW IRISH SPIRITS CAN ELEVATE YOUR BAKING.

PHOTOGRAPHY BY NICOLE DU BOIS / RECIPE DEVELOPMENT BY TRICIA MANZANERO
FOOD STYLING BY VANESSA ROCCHIO / STYLING BY SIDNEY BRAGIEL

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Our Go-To Irish Spirits

These Irish spirits are crafted and bottled in Ireland with locally sourced ingredients for the purest premium flavor. You can visit these distilleries and order the product straight to your home.

FERCULLEN PREMIUM BLEND IRISH WHISKEY FROM POWERSCOURT DISTILLERY

Created at the Powerscourt Distillery at the foothills of the Wicklow Mountains in Ireland's Ancient East, Fercullen Premium Blend Irish Whiskey represents a blend of carefully selected casks of aged malt and grain whiskeys. Opened in 2018, this fairly new distillery sits on the vast grounds of Powerscourt Estate & Gardens, one of Ireland's top attractions, which draws visitors from around the world. The whiskey's name, Fercullen, is said to be inspired by the ancient territorial name given to the lands on which the estate is located. Surrounded by mountains in the wild Wicklow countryside, the area's temperate coastline climate and readily available pure spring waters make for the perfect environment for distilling Irish whiskey. The whiskey is made with Powerscourt mineral water and three custom-designed copper pot stills. Once the malt and grain whiskeys are blended, they are left to age in seasoned oak barrels, resulting in a well-rounded smoothness and unique depth of flavor. As the whiskey is mellowed by time in the soft Irish climate, rich tones of citrus, spice, almonds, and vanilla emerge from the grain, malt, and toasted oak.
Whiskey available at *powerscourtdistillery.com*.

MINKE GIN FROM CLONAKILTY DISTILLERY

On the southern tip of Ireland along the Wild Atlantic Way in County Cork, Clonakilty Distillery draws inspiration from the area's marine environment when creating their delicious Irish gin distilled with the rock samphire plant and wild botanicals. For eight successive generations, this maritime distillery's founders, the Scully family, have farmed the same land located 200 feet above sea level jutting out of the Atlantic Ocean on Dunowen Head. The Clonakilty Distillery team uses the land to grow the barley for their whiskey and hand-harvests rock samphire and the unique botanicals that grow on the sea cliffs along the shoreline. It's these natural ingredients that give this gin, named for the majestic Minke whale that swims the area, its distinct flavor. The base spirit used to make Minke Gin is derived from whey alcohol, distilled from the milk from the herd of cows raised on the pastures of the family farm. The whey imparts a smooth, velvety feel to this crisp gin with a fresh, fruity, zesty, slightly salty finish. It heightens the zest of any fruit-based baked good. Visit the distillery in the town of Clonakilty to learn how to make your own gin at the Minke Gin School, and experience their renowned Irish whiskey, too.
Gin available at *clonakiltydistillery.ie*.

BERRIES & IRISH CREAM COFFEE CAKE

Makes 1 (9-inch) cake

Like your coffee cake with a little kick? Irish cream liqueur gives this cake, brimming with strawberries, blueberries, and blackberries, an extra-fluffy crumb and rich flavor.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- ½ teaspoon (3 grams) vanilla bean paste
- 1⅔ cups (208 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
- 2¼ teaspoons (11.25 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ cup (180 grams) sour cream, room temperature
- ¼ cup (60 grams) Irish cream liqueur*
- ⅓ cup (52 grams) plus 2 tablespoons (21 grams) fresh blueberries, divided
- ½ cup (84 grams) quartered fresh strawberries, divided
- ½ cup (90 grams) halved fresh blackberries, divided

Spiced Streusel (recipe follows)
Irish Cream Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a light-colored 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in vanilla bean paste.

3. In a medium bowl, whisk together 1⅔ cups (208 grams) flour, baking powder, and salt. In a small bowl, stir together sour cream and liqueur. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition.

4. In another medium bowl, combine ⅓ cup (52 grams) blueberries, ¼ cup (42 grams) strawberries, and ¼ cup (45 grams) blackberries. Add remaining 1 teaspoon (3 grams) flour, tossing until well combined. Fold berry mixture into batter. Spoon batter into prepared pan, smoothing into an even layer with a small offset spatula. Sprinkle Spiced Streusel onto batter; top with remaining 2 tablespoons (20 grams) blueberries, remaining ¼ cup (42 grams) strawberries, and remaining ¼ cup (45 grams) blackberries.
5. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove sides of pan; let cool completely on base of pan on a wire rack. Drizzle with Irish Cream Glaze before serving.

**We used Five Farms Irish Cream Liqueur.*

Spiced Streusel

Makes 1⅓ cups

- ⅓ cup (67 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ teaspoon kosher salt
- ½ cup (113 grams) unsalted butter, melted
- 1⅓ cups (167 grams) all-purpose flour
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon ground ginger

1. In a medium bowl, stir together sugars and salt until well combined. Stir in melted butter until well combined.
2. In another medium bowl, whisk together flour, cinnamon, baking powder, and ginger. Add flour mixture to sugar mixture, stirring until well combined.

Irish Cream Glaze

Makes ⅓ cup

- ¾ cup (90 grams) confectioners' sugar
- 2½ tablespoons (37.5 grams) Irish cream liqueur
- ⅛ teaspoon kosher salt

1. In a small bowl, stir together all ingredients until smooth and well combined. Use immediately.

GUINNESS BROWNIES

Makes 12 to 16 brownies

Raise a pint to your new favorite brownies. A double hit of extra stout beer in the batter and the frosting brings a tangy, hop-filled punch you never knew you needed.

- 2 cups (480 grams) Guinness Extra Stout
- 12 ounces (340 grams) 70% cacao bittersweet baking chocolate bars, finely chopped (about 2 cups)
- 2 teaspoons (4 grams) espresso powder
- 1½ cups (300 grams) granulated sugar
- 1 cup (227 grams) unsalted butter, melted
- ¼ cup (55 grams) firmly packed light brown sugar
- 4 large eggs (200 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- Malted Frosting (recipe follows)
- Garnish: bittersweet chocolate shavings

1. In a small saucepan, bring Guinness to a boil over medium-high heat. Reduce heat to medium-low, and simmer, stirring occasionally, until reduced to 1 cup, about 35 minutes. Remove from heat, and let cool for 30 minutes.
2. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.
3. In the top of a double boiler, combine chocolate and espresso powder. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth.
4. In a large bowl, whisk together granulated sugar, melted butter, brown sugar, eggs, egg yolk, and vanilla until well combined. Add chocolate mixture and ¾ cup (160 grams) reduced Guinness, whisking until well combined. (Reserve remaining reduced Guinness for Malted Frosting.)
5. In a medium bowl, whisk together flour and salt. Gradually add flour mixture to sugar mixture, whisking until well combined. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer.
6. Bake until a wooden pick inserted in center comes out with a few moist crumbs, about 35 minutes. Let cool completely in pan on a wire rack.
7. Using excess parchment as handles, remove from pan. Spoon and spread Malted Frosting onto cooled brownies as desired. Garnish with chocolate shavings, if desired, and cut into bars.

Malted Frosting

Makes about 3⅓ cups

- ⅔ cup (150 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 3¾ cups (450 grams) confectioners' sugar
- ½ cup (64 grams) malted milk powder
- 1½ teaspoons (3 grams) espresso powder
- 3 to 3½ tablespoons (37 to 43 grams) reduced Guinness Extra Stout (reserved from Guinness Brownies [recipe precedes])
- 1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, milk powder, and espresso powder, beating just until combined. Beat in reduced Guinness and vanilla; scrape sides of bowl. Increase mixer speed to medium, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

PRO TIP
Any leftover reduced Guinness can be gently brushed over brownies before spreading on the frosting.

GIN-LEMON TART WITH STRAWBERRIES

Makes 1 (13¾x4½-inch) tart

A decent dose of crisp, dry Irish gin helps balance out the sweetness and heighten the zest of this lemon tart with a crumbly gingersnap crust.

- 1¾ cups (254 grams) finely crushed gingersnap cookies (36 to 37 cookies)
- 3 tablespoons (42 grams) unsalted butter, melted
- 3 large eggs (150 grams)
- 3 large egg yolks (56 grams)
- ½ cup (100 grams) granulated sugar
- 2 tablespoons (16 grams) cornstarch
- ¼ teaspoon kosher salt
- 1½ tablespoons (7 grams) packed lemon zest
- ¾ cup (180 grams) fresh lemon juice
- ¼ cup (57 grams) unsalted butter, cubed and softened
- 3 tablespoons (36 grams) Irish gin, divided
- 2 tablespoons (40 grams) strawberry preserves
- 1½ cups (225 grams) sliced fresh strawberries

1. Preheat oven to 350°F (180°C). Spray a 13¾x4½-inch fluted removable-bottom tart pan* with baking spray with flour.
2. In the work bowl of a food processor, combine crushed cookies and melted butter; pulse until well combined and mixture holds together when pinched between fingers. Press mixture into bottom and up sides of prepared pan.
3. Bake until lightly toasted and fragrant, 5 to 7 minutes. (If crust bubbles slightly, carefully press down where necessary while warm.) Let cool completely in pan on a wire rack.
4. Place a fine-mesh sieve over a medium bowl. In another medium bowl, whisk together eggs and egg yolks until well combined.
5. In a medium saucepan, whisk together sugar, cornstarch, and salt; add lemon zest and juice, whisking until well combined. Cook over medium-low heat until sugar dissolves and mixture begins to steam. (Do not boil.) Pour lemon mixture into egg mixture in a slow, steady stream, whisking

constantly. Return mixture to saucepan. Bring to a boil over medium-high heat, whisking constantly; cook, whisking constantly, until thickened and mixture no longer tastes like cornstarch, 2 to 3 minutes. Press mixture through prepared sieve, discarding solids. Add softened butter, 1 to 2 cubes at a time, stirring until melted and combined after each addition. Stir in 2 tablespoons (24 grams) gin until well combined.

6. Pour curd into prepared crust; using the back of a small spoon, spread curd into an even layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until well chilled and set, 2 to 4 hours or overnight.

7. Carefully remove tart from pan, and place on a serving platter; let stand at room temperature for 30 minutes.

8. In a medium microwave-safe bowl, heat preserves on high in 10-second intervals, stirring between each, until melted. Stir in strawberries and remaining 1 tablespoon (12 grams) gin. Using the back of a small spoon, swoop lemon curd in tart as desired, and spoon strawberry mixture on top.

**We used Williams Sonoma's Rectangular Tart Pan.*

CHOCOLATE-CHERRY BROWNED BUTTER SANDWICH COOKIES WITH WHISKEY BUTTERCREAM

Makes 16 sandwich cookies

These browned butter cookies are jam-packed with chocolate as well as dried tart cherries cooked in Irish whiskey, and we didn't stop there—there's also Irish whiskey and browned butter in the frosting. We could eat this buttercream by the spoonful.

- **1¼ cups (283 grams) unsalted butter, cubed**
- **½ cup (115 grams) packed dried tart cherries, chopped**
- **¼ cup (52 grams) plus 1½ teaspoons (6.5 grams) Irish whiskey, divided**
- **⅔ cup (133 grams) granulated sugar**
- **⅔ cup (147 grams) firmly packed light brown sugar**
- **1 large egg (50 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **1¾ cups (219 grams) all-purpose flour**
- **2 tablespoons (16 grams) cornstarch**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ cup (85 grams) chopped 66% cacao dark chocolate***
- **Whiskey Buttercream (recipe follows)**

1. In a medium saucepan, melt butter over medium heat. Cook, stirring frequently, until butter solids are golden and nutty in aroma, 7 to 12 minutes. Pour ¾ cup (139 grams) browned butter into a medium shallow baking dish or bowl. Pour remaining ½ cup (94 grams) browned butter into another medium shallow baking dish or bowl, reserving for Whiskey Buttercream. (See Note.) Refrigerate both until browned butter is solid, 2 to 3 hours. Let stand at room temperature until softened before using, about 30 minutes.

2. In a small microwave-safe bowl, combine cherries and ¼ cup (52 grams) whiskey; heat on high until hot, about 2 minutes. Let stand for at least 30 minutes, stirring occasionally. Drain cherries.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat ¾ cup (139 grams) browned butter at medium speed until creamy, 30 seconds to 1 minute; scrape sides of bowl. Add sugars, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Beat in egg, vanilla, and remaining 1½ teaspoons (6.5 grams) whiskey until well combined.

4. In a medium bowl, whisk together flour, cornstarch, salt, baking powder, and baking soda. Add flour mixture to butter mixture all at once, and beat at low speed just until combined. Fold in cherries and chocolate. Cover and refrigerate for 1 hour.

5. Preheat oven to 350°F (180°C). Line 2 large rimmed baking sheets with parchment paper.

6. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and roll into balls (about 28 grams each). Place 1½ to 2 inches apart on prepared pans.

7. Bake until light golden brown, about 10 minutes. (Cookies may still seem slightly underdone in centers but will set up as they cool; any warm cookies can be formed right out of the oven into a more circular shape, if desired. Using an offset spatula, gently press and curve uneven edges of still-warm cookies.) Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

8. Spoon Whiskey Buttercream into a large pastry bag fitted with a medium open star tip (Wilton 1M). Pipe buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream. Serve immediately.

**We used Valrhona Caraïbe 66% Cacao Dark Chocolate Feves. Valrhona Caraïbe 66% Cacao Baking Bars would work as well.*

Note: *Gram weights of browned butter may vary slightly depending on the brand of butter used.*

Whiskey Buttercream

Makes 2 cups

- **½ cup (94 grams) browned butter (reserved from Chocolate-Cherry Browned Butter Sandwich Cookies with Whiskey Buttercream [recipe precedes]), softened**
- **¼ teaspoon kosher salt**
- **3½ tablespoons (45.5 grams) Irish whiskey**
- **2 tablespoons (30 grams) heavy whipping cream**
- **4 cups (480 grams) confectioners' sugar, sifted**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter and salt at medium speed until creamy, 30 seconds to 1 minute; scrape sides of bowl.

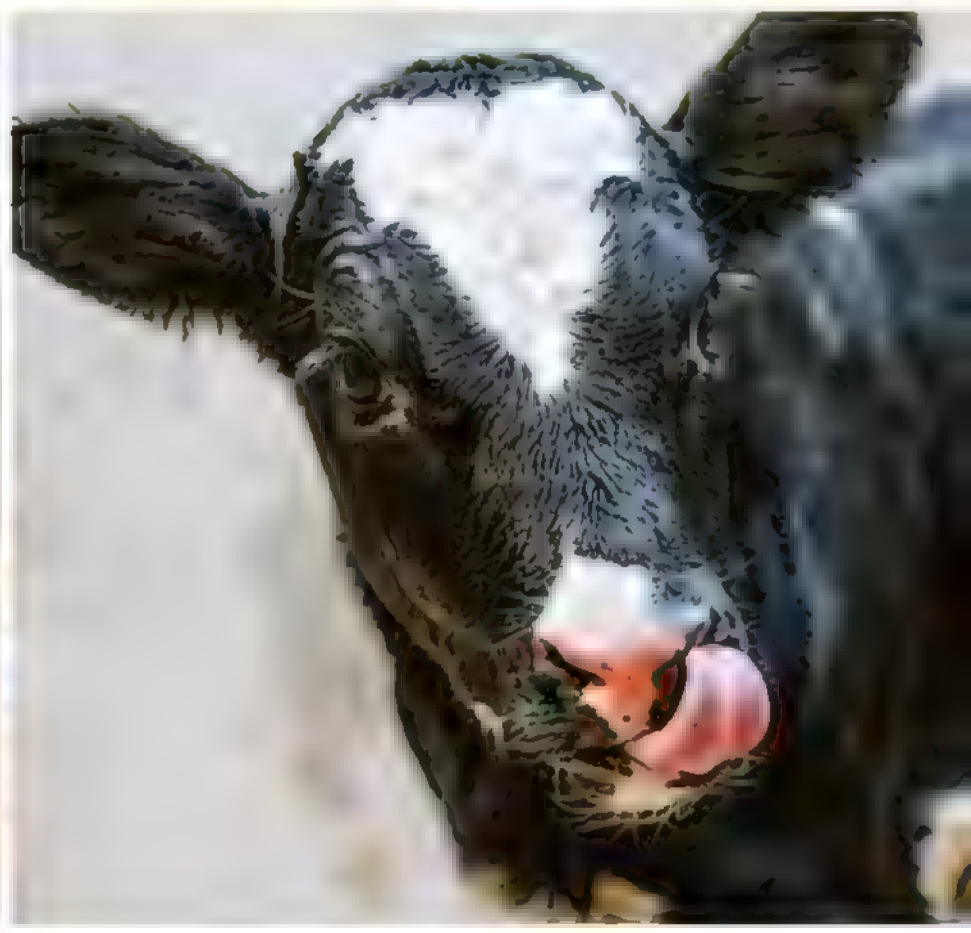
2. In a small bowl, whisk together whiskey and cream.

3. With mixer on low speed, gradually add confectioners' sugar to butter mixture alternately with whiskey mixture, beginning and ending with confectioners' sugar, beating just until combined after each addition and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

Irish-made Magic

We're shining the spotlight on seven artisan establishments in Ireland, from an enchanting orchard and distillery to a romantic abbey

By Kyle Grace Mills
Photography by JoAnn Pai



Five Farms

Five Farms boasts some of the happiest, healthiest cows on the planet. It's not surprising, considering the cows have a romantic view of the Wild Atlantic Way, the longest-spanning stretch of coastal roadway in the world. From these merry cows comes Five Farms Irish Cream Liqueur, the highest-rated Irish cream liqueur to be found and a decadent, creamy spirit with unrivaled flavor. The name "Five Farms" denotes the special arrangement between five family-owned farms nestled in County Cork and Holladay Distillery, a bourbon and whiskey distillery based in, of all places, Weston, Missouri. It's a simple setup: the farms of Ireland make the dairy and Holladay Distillery adds whiskey to the mix, making the signature Five Farms Irish Cream Liqueur. The idea came from Johnny Harte, an Irish spirit specialist, and Mick Harris, president of McCormick Distilling Company, the parent company of Holladay Distillery. "It's basically liquid confection. Everything in it comes from County Cork, from the milk to the whiskey," says Johnny. The spirit has an ardent fan in our editor-in-chief, who used the liqueur in his Irish Cream Cake on page 13.

For more information, visit *fivefarmsirishcream.com*.

Highbank Orchards

Holding the quaint title of "Ireland's Smallest Distillery," Highbank Orchards, based in County Kilkenny is a family operation through and through, originally run by Rod Calder-Potts and recently handed over to his daughter Ruth. The first apple trees were planted in 1969 and have been inspiring the production of fine spirits, juice, syrups, and vinegars since their first bearing of fruit. The Calder-Pottses repurposed their old Highbank Dairy, adding Dodonus, a distillery that churns out every spirit that can be pressed out of an apple, from the obvious suspects like cider and brandy to the inventive Organic Kilkenny Apple Crystal Gin and Organic Kilkenny Apple Vodka. On a scheduled tour, you can go from harvesting apples in the orchard to viewing the distilling process, all while admiring the charming grounds that include a 17th-century stone-built mill and a handsome 19th-century farmhouse beckoning with a cheery red door. Take a day to spend some time at Highbank Orchard to enjoy Old-World tastes and views all at once.

For information on tours and products, visit *highbankorchards.com*.

Sheridans Cheesemongers

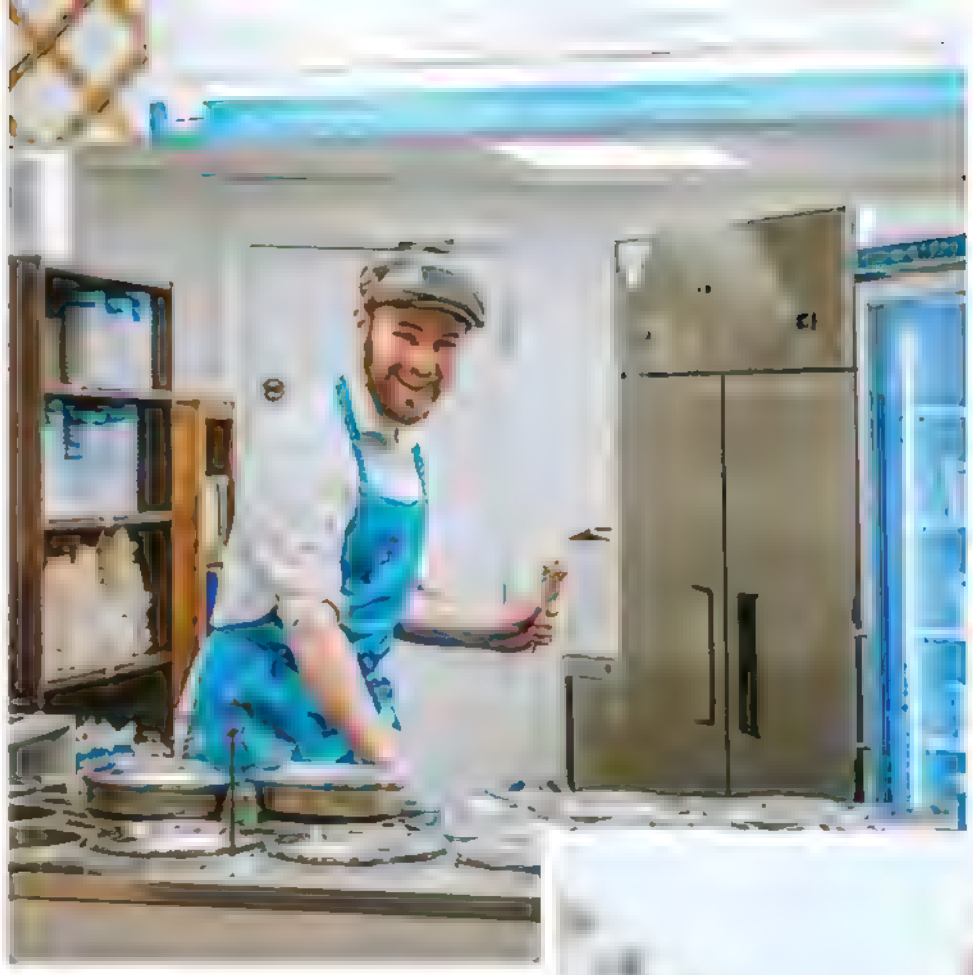
Brothers Kevin and Seamus Sheridan started their journey as cheesemongers at a stand in a farmers' market in Galway. Their niche was Irish farmhouse cheese, with insider knowledge on what was the best of the batch. Their passion soon expanded into an empire of Sheridans Cheesemongers, with main shops in Galway and Dublin and smaller spots scattered throughout Ireland that offer their select cheeses as well as their house-made brown bread crackers, chutney, and duck pâté. Now, they offer an assortment of imported cheeses from all over Europe, as well as fine wines to accompany your cheese selection. But their specialty remains Irish farmhouse cheese, from Knockanore Smoked Cheddar to Durrus Óg, a soft, creamy cheese produced in West Cork. Their own pride and joy cheese, 15 Fields Cheddar, is a raw cow's milk Cheddar created in concert with respected cheesemaker Eamonn Lonergan and can only be made May through October, when the cows are out to pasture and producing the best milk. In addition to offering their products wholesale on the island and in their boutique stores, the Sheridan brothers offer a cheese course in Dublin twice a year, a crash course on everything from the production of cheese to the best way to pair it with wine. If you're looking for cheese to buy, bake with, or know more about, your first and last stop should be Sheridans.

For more information, visit *sheridanscheesemongers.com*.

Abernethy Butter

Slow-churned and made in individual batches, Abernethy butter is made to be savored. Churned by artisan dairy makers Allison and Will Abernethy in County Down, Northern Ireland, the butter is rolled into cylinders, a unique feature, and blended with wooden butter handles, incorporating ingredients like black garlic and dulse (Irish seaweed) into that fine Irish dairy. Allison and Will come from generations of butter makers, a chore of days of old that has since become an artisan trade. A bonus treat to grab along with their butter? Their decadent fudge that tastes of the richest butterscotch caramel, made with their iconic butter. Abernethy is sold at a number of outlets, and the company supplies quite a few of Northern Ireland's heralded culinary hot spots, including the Michelin-starred restaurant George V at Ashford Castle and Deanes. One bite and you'll be relieved that the old ways of churning butter are still alive and well in County Down.

To find where products are sold or to order online within the UK or Ireland, visit *abernethybutter.com*.



Murphy's Ice Cream

Murphy's Ice Cream churns the dreamy, artisan, small-batch ice cream you'd expect from the unofficial dairy capital of the world. Operated in Dingle, County Kerry, since 2000, by American expats and brothers Seán and Kieran Murphy, the secret to their ice cream is a blend of pure cane sugar, free-range eggs, and the local Kerry cow dairy. Their commitment to experimentation has led to concoctions like their Dingle Sea Salt (using sea salt extracted from Dingle sea water) and Irish Brown Bread, which incorporates caramelized slices of the famous Irish loaf into their signature ice cream base. Of particular brilliance is their Dingle Rainwater Sorbet, which is made with distilled rainwater and either fresh fruit, like raspberry or strawberry, or chocolate. Their dedication to quality is one reason they sell exclusively in their bright blue shops, located throughout Ireland, with spots in Dingle, Dublin, Killarney, and Galway, because wholesale ice cream can't support their dedication to perfectionism. It's just as well. An in-person visit is a culinary delight, with friendly staff waiting on hand to offer samples of everything from kid-friendly Honeycomb Caramel to the very adult Dingle Gin.

For a complete list of locations, visit *murphysicecream.ie*.

Kylemore Abbey

With scenery that's otherworldly and artisans inhabiting all 1,000 acres of its lush grounds in the ruggedness of Connemara, Kylemore Abbey is a wonder for those looking to excite their eyes and taste buds. Built in 1864 as the castle home of Margaret and Mitchell Henry, Kylemore was the dwelling of the Duke of Manchester before it became a Benedictine abbey in 1920 and, soon afterward, the glorious attraction it is today. Here, you can stumble across a chocolate- and soap-making nun, Sister Genevieve. Playfully dubbed the "chocolate nun," Sister Genevieve came to Kylemore Abbey from Australia in 2002 and had the idea to bring chocolate-making to the abbey soon after. "From the very beginning, we were aiming to become masters of chocolate so that our visitors would have good chocolate to buy. Now, we have trouble keeping up with the demand," Sister Genevieve says. Today, in addition to award-winning chocolates, she and her fellow nuns create many items, including soaps, lip balms, shampoos, and candles. Also available from the loving hands of the nuns are preserves, curds, and jams, as well as wild honey collected from the on-site hives. And that's just the edible delights you can bring home. Artisan pottery, from butter crocks to serving dishes, sporting the local wild fuchsia flowers can also be found at the Kylemore Abbey store. At the abbey, you can take a turn about their acclaimed Victorian Walled Garden, equipped with a picnic basket stocked with home-baked tea cakes and fresh-made sandwiches, or you can dine in the Kylemore Abbey Restaurant, savoring a slice of Victoria sponge cake or tea brack. For those looking to bring home a bit of their baking magic, the abbey also offers brown bread and scone baking mixes that contain the secret ingredients that make their fabulous treats so tender.

For more information, visit *kylemoreabbey.com*.

CHOCOLATE KITCHEN

Taste the Island

A grand gathering of all of the greatest makers in Ireland, Taste the Island is an eight-week span of culinary events held all across Ireland in September, October, and November. Designed as an epic display of all the island can offer in views, history, and food, the Taste the Island experience is a comprehensive look at Irish culinary talents and tastes. From an oyster and seafood festival in Galway to a cider and food showcase in Armagh, each place has something unique and gourmet to offer. Savor a Taste of Mayo from the breathtaking grounds of the Breaffy House Resort, enjoying local produce prepared by renowned chefs. At the DublinTown Food and Drink Festival, revelers can jump from pub to coffeehouse to Michelin-starred restaurant all within the gorgeous metropolitan city. Partake in any one of these events and you'll meet a conclusive collection of makers, producers, and chefs serving up the highest quality of Irish fare. It's an intimate look at Irish craft, with the crafters themselves as your guides.

Discover more about Taste the Island on *Ireland.com*.

ENDLESS INSPIRATION

Meet the Authentic Ireland Food Personalities

FIVE INCREDIBLE PEOPLE JOINED US ON OUR PRODUCTION TRIP TO IRELAND AND ARE HELPING US SHARE IRELAND'S RICH CULINARY STORY WITH AMAZING RECIPES, EACH PERSONALLY INSPIRED BY THEIR AUTHENTIC IRELAND EXPERIENCE

From left to right: Allie Roomberg of *Baking a Moment*, Kylie Mazon-Chambers of *Cooking with Cocktail Rings*, Kayla Howe of *The Original Dish*, Zoë François of *Zoë Bakes*, and Alice Cho of *Hip Foodie Mom*. Crowd favorites included visiting Kylemore Abbey (shown above) and Ballymaloe Cookery School's kitchen (shown right).

Allie's Authentic Irish Apple Tarts

Allie Roomberg of *Baking a Moment*

Of all the delicious foods I sampled in Ireland, the one that spoke dearest to my heart was apple tart. I'd give anything to be back at Kylemore Abbey in Connemara, savoring every bite of their traditional apple tart right now. Served warm by the slice from the abbey's café, it's the reigning crowd favorite among visitors. No matter where we were in Ireland, I couldn't help but notice that apple tart was always on the menu. It didn't take long for me to figure out that this is probably the most iconic of all Irish desserts. And I totally get why. With its tender crust, juicy apples, and buttery crumb topping, this dessert will make you feel so warm and cozy. Unlike many American apple desserts, there is no cinnamon or spice in these apple tarts. It's all about the pure, sweet apple flavor. The apple flavor really takes the spotlight, and it's homey and comforting and just the perfect way to treat yourself. Add a luxurious Custard Sauce and a scoop of sweet vanilla ice cream, and nothing could be nicer!

Follow Allie: *bakingamoment.com* | @bakingamoment

Zoë's Chocolate Guinness Cake with White Knight Frosting

Zoë François of *Zoë Bakes*

My greatest baking inspiration comes from traveling, and visiting Ireland was no exception. A wonderful lunch at the Pepper Pot, a café in Dublin, ended with a chocolate stout cake that was rich with cocoa and the city's most famous beer, Guinness. The following evening, I had a White Knight cocktail—an Irish take on the White Russian, with whiskey, Kahlúa, and an exquisite layer of whipped cream—in the stunning lounge at Castlemartyr Resort. When I tasted that sweet combination, I knew it was destined to be a frosting and paired with the deep, dark chocolate cake I enjoyed in Dublin.

Follow Zoë: *zoebakes.com* | @zoebakes

Alice's Herb Scones with Chive Cream and Smoked Salmon

Alice Choi of *Hip Foodie Mom*

This recipe is inspired by the food tours we attended while in Ireland and the incredible, once-in-a-lifetime baking class at Ballymaloe Cookery School. While at Ballymaloe, we learned how to make their Sweet White Scones recipe (See page 62). My recipe uses the technique I learned from Ballymaloe and is inspired by the cheese scones we tried from Irish chef JP McMahon while at his Galway café Tartare and the smoked salmon we tasted from K O'Connell Fishmongers while on the Cork Tasting Trail with William from Fab Food Trails.

Follow Alice: *hipfoodiemom.com* | @hipfoodiemom1

Tomato Irish Soda Bread Dinner Rolls with Fried Shallot Butter

Irish Coffee Soda Bread Pudd ng

Kylie's Tomato Irish Soda Bread Dinner Rolls

Kylie Mazon-Chambers of *Cooking with Cocktail Rings*

As I sat down to dinner one night in the blue dining room of Castlemartyr Resort in Cork, I immediately spotted slices of an interesting-looking tomato bread and snatched them before anyone else could. Since I felt that way, it occurred to me that if these rolls came in a pre-dinner assorted breadbasket, everyone one would be fighting over them . . . which is exactly why this recipe came about. The bread is even better slathered with butter. This butter takes almost any dish to the next level, as it is whipped with flavorful fried shallots.

Follow Kylie: *cookingwithcocktailrings.com* | @cookingwithcocktailrings

Kayla's Irish Coffee Soda Bread Pudding

Kayla Howey of *The Original Dish*

One of my most memorable experiences in Ireland was baking with the iconic Darina Allen at Ballymaloe Cookery School. She taught us how to make her authentic Irish Soda Bread, and I know I'll be making it for years to come. While it's delicious on its own with some salted butter, I dreamed up this Irish Coffee Soda Bread Pudding as an ode to the many Irish coffees we enjoyed on our trip.

Follow Kayla: *theoriginaldish.com* | @theoriginaldish

CHOCOLATE GUINNESS CAKE WITH WHITE KNIGHT FROSTING

Makes 1 (8-inch) cake

Recipe by Zoë François

This is a sophisticated cake full of cheer, a celebration of Ireland's love of chocolate and spirits.

1½ cups (188 grams) all-purpose flour
1½ cups (300 grams) granulated sugar
½ cup (43 grams) Dutch process cocoa powder, sifted
1½ teaspoons (7.5 grams) baking soda
¾ teaspoon (2.25 grams) kosher salt
¾ cup (180 grams) whole buttermilk
⅓ cup (75 grams) vegetable oil
1 large egg (50 grams)
1 large egg yolk (19 grams)
1 teaspoon (4 grams) vanilla extract
¾ cup (180 grams) Guinness or stout
White Knight Frosting (recipe follows)
Whipped Cream Topping (recipe follows)
Garnish: Dutch process cocoa powder

1. Preheat oven to 350°F (180°C). Butter a tall-sided 8-inch round cake pan; line bottom of pan with parchment paper.
2. In a large bowl, whisk together flour, sugar, cocoa, baking soda, and salt until combined.
3. In a medium bowl, whisk together buttermilk, oil, egg, egg yolk, and vanilla until well combined. Add buttermilk mixture to flour mixture, and whisk until smooth. Slowly add Guinness, whisking until fully combined and smooth. (Batter will be quite thin.) Pour into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, about 50 minutes. Let cool completely in pan.
5. Remove cake from pan, and place on a serving platter. Top with White Knight Frosting. Spread Whipped Cream Topping onto frosting in a smooth layer. Place a clover stencil on topping, and garnish with cocoa, if desired. Using a warm offset spatula, smooth sides of cake.

White Knight Frosting

Makes 1⅔ cups

⅓ cup (57 grams) finely chopped bittersweet chocolate
¼ cup (60 grams) heavy whipping cream
2 tablespoons (30 grams) Irish whiskey
2 cups (240 grams) confectioners' sugar
½ cup (113 grams) unsalted butter, room temperature
1 tablespoon (5 grams) Dutch process cocoa powder

1. In the top of a double boiler, combine chocolate, cream, and whiskey. Cook over simmering water until chocolate is melted. Whisk until smooth. Remove from heat, and let cool completely.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar, butter, and cocoa at medium speed until smooth. Add cooled chocolate mixture, and beat until combined and smooth, stopping to scrapes sides of bowl. Use immediately.

Whipped Cream Topping

Makes 2 cups

1 cup (240 grams) heavy whipping cream
2 tablespoons (30 grams) crème fraîche*
1 tablespoon (7 grams) confectioners' sugar
1 tablespoon (15 grams) Irish whiskey*

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at medium speed until medium-stiff peaks form.

**If you don't have crème fraîche, the same amount of mascarpone cheese or sour cream can be substituted. Coffee liqueur, such as Kahlúa, can be substituted for whiskey.*

HERB SCONES WITH CHIVE CREAM AND SMOKED SALMON

Makes 14 scones

Recipe by Alice Choi

Entertain this summer with an Irish cheese board. My scones are a lovely accompaniment to a cheese board. I love the scones with strawberry & Champagne jam, salami, Kerrygold Cashel Blue or Kerrygold Aged Cheddar Cheese with Irish Whiskey and a light drizzle of honey!

3 cups (375 grams) all-purpose flour
2 tablespoons (30 grams) baking powder
2 teaspoons (6 grams) kosher salt
¾ cup (170 grams) cold unsalted butter, cubed
6 large eggs (300 grams), divided
½ to 1 cup (120 to 240 grams) whole milk
½ cup (16 grams) plus 1 to 1½ tablespoons (2 to 3 grams) finely diced fresh chives (see Note), divided
1 cup (240 grams) all-natural full-fat Greek yogurt
1 cup (240 grams) sour cream
2 teaspoons (10 grams) fresh lemon juice
Smoked salmon, to serve
Garnish: olive oil, fresh dill

1. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
2. In a large bowl, whisk together flour, baking powder, and salt. Using your fingers, rub cold butter into flour mixture until butter is pea-size. Make a well in center.
3. In a small bowl, whisk together 4 eggs (200 grams), ½ cup (120 grams) milk, and ½ cup (16 grams) chives; add to flour mixture. Using one hand like a claw, mix together just until combined. Add up to remaining ½ cup (120 grams) milk, 1 tablespoon (15 grams) at a time, if needed. (Dough should be wet and sticky.)
4. Turn out dough onto a lightly floured surface. Lightly flour top of dough, and pat to ½-inch thickness. Using a 2½-inch round cutter, cut 14 scones from dough, rerolling scraps as needed. Place 1½ inches apart on prepared pans. (For alternative shaping method, see PRO TIP.)
5. In another small bowl, whisk remaining 2 eggs (100 grams). Brush tops of scones with egg wash.
6. Bake until golden brown, 14 to 15 minutes. Remove from pan, and let cool completely on wire racks.
7. In a medium bowl, whisk together yogurt, sour cream, lemon juice, and remaining 1 to 2 tablespoons (2 to 3 grams) chives. Serve scones with chive cream and salmon. Garnish with oil and dill, if desired. Scones are best served the same day.

Note: *A blend of chives and rosemary work well, too.*

PRO TIP

For wedge scones, turn out dough onto a lightly floured surface, and divide in half. Lightly flour top of each dough half, and shape each into a 7½-inch disk. Cut each dough disk into 8 wedges. Brush tops of scones with egg wash, and place 1½ inches apart on prepared pans. Bake until golden brown, 14 to 15 minutes.

IRISH COFFEE SODA BREAD PUDDING

Makes 6 servings

Recipe by Kayla Howey

Soda bread and rich custard are baked into a sweet bread pudding, flavored with coffee, topped with softly whipped cream, and drizzled with Irish Whiskey Caramel.

- 4 large eggs (200 grams)
- ¾ cup (165 grams) firmly packed light brown sugar
- 1 tablespoon (6 grams) espresso powder
- 1 tablespoon (15 grams) hot water (160°F/71°C to 180°F/82°C)
- 2 cups (480 grams) whole milk
- ½ cup (120 grams) brewed coffee, chilled
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- Irish Soda Bread (recipe follows), cut into 1-inch cubes
- 2 tablespoons (24 grams) turbinado sugar
- Irish Whiskey Caramel (recipe follows)
- Whipped Cream (recipe follows)
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Butter a 2-quart baking dish.
2. In a large bowl, whisk eggs. Add brown sugar, and whisk until smooth.
3. In a small bowl, whisk together espresso powder and 1 tablespoon (15 grams) hot water until dissolved. Add to egg mixture, whisking to combine. Add milk, coffee, vanilla, and salt, whisking until well combined. Add cubed Irish Soda Bread, and toss well. Pour into prepared pan, spreading evenly. Submerge bread, and let stand for 1 hour. Cover with foil.
4. Bake for 30 minutes. Uncover and sprinkle with turbinado sugar. Bake until an instant-read thermometer inserted in center registers at least 165°F (74°C), about 15 minutes more. Let cool for 10 minutes before serving. Serve warm with Irish Whiskey Caramel and Whipped Cream. Garnish with confectioners' sugar, if desired.

Irish Soda Bread

Makes 1 (7½-inch) loaf

Recipe courtesy of Darina Allen

- 16 ounces (454 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 1¾ cups (420 grams) whole buttermilk

1. Preheat oven to 450°F (230°C).
2. In a large bowl, whisk together flour, salt, and baking soda until well combined. Make a well in center, and add buttermilk. Using one hand like a claw, mix buttermilk into dry ingredients until dough forms a ball. (Dough should be sticky and slightly clumpy.)
3. Turn out dough onto a lightly floured surface, and gently shape into a ball. Transfer to a lightly floured baking sheet. Pat dough into a 1½-inch-thick disk. Using a knife, cut an "X" across top of dough. Using tip of knife, prick a hole into each of the four sections of dough.
4. Bake for 15 minutes. Reduce oven temperature to 400°F (200°C). Bake for 15 minutes more. Turn bread, and bake for 5 minutes more. Transfer to a cutting board, and let cool until cool enough to handle, about 30 minutes.

Irish Whiskey Caramel

Makes 1⅓ cups

- 1 cup (200 grams) granulated sugar
- ¼ cup (60 grams) water
- 4 tablespoons (56 grams) unsalted butter, room temperature
- ½ cup (120 grams) heavy whipping cream, room temperature
- ¼ cup (60 grams) Irish whiskey
- ¼ teaspoon kosher salt

1. In a 2-quart heavy-bottomed saucepan, whisk together sugar and ¼ cup (60 grams) water until smooth. Cook over medium heat, without stirring, until melted and a golden-amber color. Remove from heat. Add butter, 1 tablespoon (14 grams) at a time, whisking until combined after each addition. Add cream and whiskey, and stir to combine. Return mixture to medium heat, and cook, stirring frequently, for 3 to 4 minutes. Stir in salt, and remove from heat. Let cool slightly before serving. If caramel cools completely, it will thicken. Simply reheat it to loosen, if needed.

Whipped Cream

Makes 2 cups

- 1 cup (240 grams) cold heavy whipping cream
- 2 tablespoons (24 grams) granulated sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream until foamy. Add sugar, and beat until soft peaks form. Refrigerate until ready to use.

AUTHENTIC IRISH APPLE TARTS

Makes 6 (4- to 4½-inch) tarts

Recipe by Allie Roomberg

This recipe embodies the Irish classic in every way, from the buttery crust to the nutty filling to the crumbly streusel topping. And of course, tender apples play the starring role!

Tart Dough (recipe follows)
1½ cups (144 grams) almond meal
⅔ cup (133 grams) granulated sugar
¼ cup (60 grams) apple brandy
2 large eggs (100 grams)
2 tablespoons (28 grams) unsalted butter, melted
1 tablespoon (3 grams) lemon zest (about 1 lemon)
1 teaspoon (4 grams) vanilla extract
¼ teaspoon kosher salt
4 medium Granny Smith apples (560 grams)
2 tablespoons (40 grams) apple jelly, warmed
Crumb Topping (recipe follows)
Custard Sauce (recipe follows)
Vanilla ice cream, to serve (see Note)
Garnish: confectioners' sugar

1. Preheat oven to 375°F (190°C).
2. Turn out Tart Dough onto a lightly floured surface, and divide into 6 portions (about 62 grams each). Roll each portion into a 7-inch circle, and transfer each to a 4- to 4½-inch round fluted removeable-bottom tart pan, lightly pressing into bottom and up sides. Trim off excess. Using a fork, prick bottoms a few times.
3. Bake for 10 minutes. (If crust puffs up in middle, press down gently while still warm.)
4. In a large bowl, stir together almond meal, granulated sugar, brandy, eggs, melted butter, lemon zest, vanilla, and salt. Divide among prepared crusts.
5. Peel apples, and cut in half; core each half, and cut into ⅛-inch-thick slices, making sure to keep slices grouped together. Fan apple slices on top of filling. Brush apples with jelly, and top with Crumb Topping.
6. Bake until crust is just golden around edges and apples are tender, 20 to 25 minutes for 4-inch tarts or about 35 minutes for 4½-inch tarts. Remove from pans. Serve warm with Custard Sauce and vanilla ice cream. Garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 5 days.

Note: *We recommend using Tillamook Vanilla Ice Cream, or you can make your own vanilla ice cream from scratch. Find Allie's recipe at* bakingamoment.com.

Tart Dough

Makes enough for 6 (4- to 4½-inch) tarts

1½ cups (188 grams) all-purpose flour
⅓ cup (40 grams) confectioners' sugar
¼ teaspoon kosher salt
½ cup (113 grams) cold unsalted butter, cubed
1 large egg yolk (19 grams)
1½ tablespoons (22.5 grams) heavy whipping cream
½ teaspoon (2 grams) vanilla extract

1. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture resembles coarse bread crumbs. Add egg yolk, cream, and vanilla, and process until dough forms a ball and pulls away cleanly from sides of bowl.

Note: It is not necessary to chill this dough.

Crumb Topping

Makes about 1½ cups

6 tablespoons (84 grams) unsalted butter
1½ cups (188 grams) all-purpose flour
½ cup (100 grams) granulated sugar
1 tablespoon (3 grams) lemon zest (about 1 lemon)
¼ teaspoon kosher salt

1. In a small saucepan, melt butter over medium-low heat. Remove from heat, and stir in flour, sugar, lemon zest, and salt with a fork until combined and mixture is crumbly. Let cool completely before using.

Note: *Crumb Topping can be made a few days ahead; refrigerate in an airtight container until ready to use. Extra topping can be stored in the freezer for other uses.*

Custard Sauce

Makes about 2 cups

1 cup (240 grams) whole milk
¾ cup (180 grams) heavy whipping cream
1 medium vanilla bean, split lengthwise, seeds scraped and reserved
4 large egg yolks (74 grams)
⅓ cup (67 grams) granulated sugar

1. In a small saucepan, combine milk, cream, and vanilla bean and reserved seeds. Heat over medium-low heat just until bubbles form around edges of pan. (Do not boil.) Discard vanilla bean.
2. In a medium bowl, whisk together egg yolks and sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over low heat, whisking constantly, until slightly thickened and mixture can coat the back of a wooden spoon, about 5 minutes. (Mixture will thicken more as it cools.) Strain through a fine-mesh sieve into a heatproof bowl. Place bowl in an ice water bath until sauce is chilled. Remove bowl from ice bath, cover sauce with plastic wrap, and refrigerate until ready to use.

Note: *Custard Sauce can be made 1 day ahead; refrigerate in an airtight container until ready to use.*

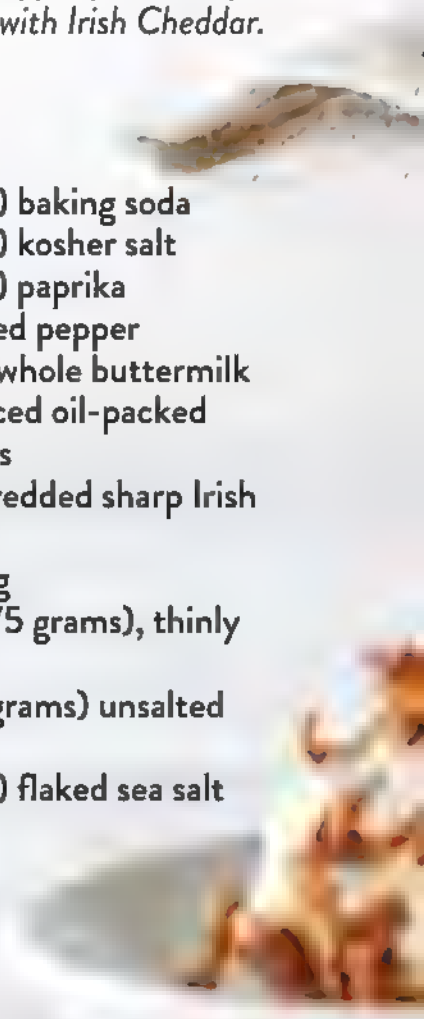
TOMATO IRISH SODA BREAD DINNER ROLLS WITH FRIED SHALLOT BUTTER

Makes 9 rolls

Recipe by Kylie Mazon-Chambers

These Irish soda bread dinner rolls are studded with chopped sun-dried tomato pieces and just enough ground red pepper for a bit of a kick and, finally, topped with Irish Cheddar.

3½ cups (438 grams) all-purpose flour
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
1 teaspoon (2 grams) paprika
½ teaspoon ground red pepper
1½ cups (360 grams) whole buttermilk
¼ cup (40 grams) diced oil-packed sun-dried tomatoes
½ cup (52 grams) shredded sharp Irish Cheddar cheese
Vegetable oil, for frying
2 medium shallots (75 grams), thinly sliced
10 tablespoons (140 grams) unsalted butter, softened
1 teaspoon (3 grams) flaked sea salt

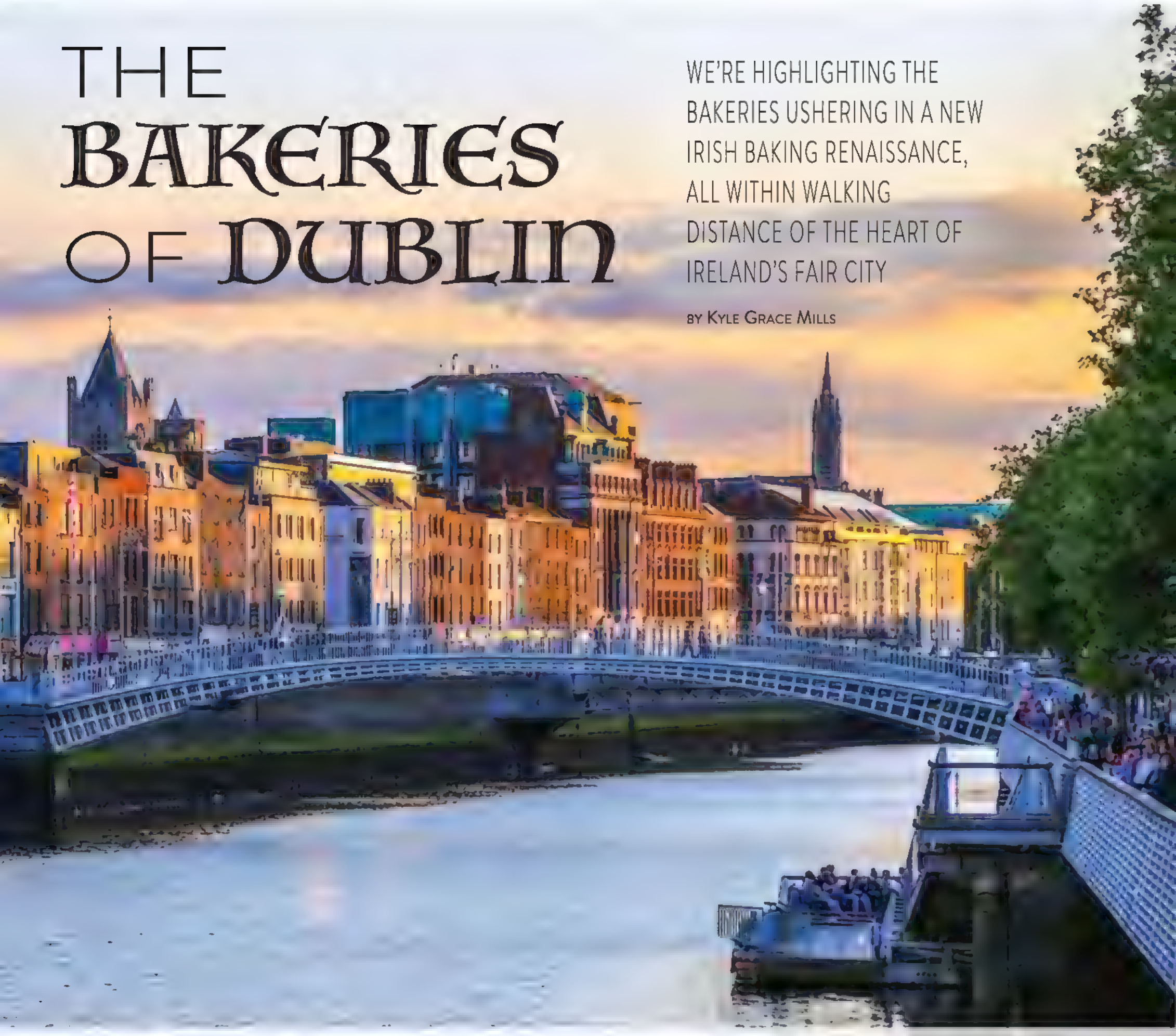


1. Preheat oven to 400°F (200°C).
2. In a large bowl, whisk together flour, baking soda, kosher salt, paprika, and red pepper until combined. Make a well in center.
3. In a medium bowl, stir together buttermilk and tomatoes. Add buttermilk mixture to flour mixture. Using one hand like a claw, slowly fold flour mixture from sides of bowl into buttermilk mixture until dough is soft but not too wet.
4. Line a baking sheet with parchment paper.
5. Turn out dough onto a lightly floured surface, and shape into an 8-inch square (1-inch thickness). Sprinkle with cheese. Using a sharp knife, cut into 9 squares, and place 1 inch apart on prepared baking sheet.
6. Bake until golden brown, about 18 minutes. Remove from pan, and let cool on a wire rack.
7. In a 10-inch cast-iron skillet, pour oil to a depth of ½ inch, and heat over medium heat until an instant-read thermometer registers 350°F (180°C).
8. Fry shallots, in batches if necessary, stirring frequently, until deep golden brown and crispy, 8 to 10 minutes, adjusting heat as needed. Remove shallots using tongs, and let drain on a paper towel-lined plate for 5 minutes.
9. In the work bowl of a food processor, place shallots, butter, and sea salt; pulse just until combined, and transfer to a small bowl. Serve at room temperature with warm rolls.

THE BAKERIES OF DUBLIN

WE'RE HIGHLIGHTING THE BAKERIES USHERING IN A NEW IRISH BAKING RENAISSANCE, ALL WITHIN WALKING DISTANCE OF THE HEART OF IRELAND'S FAIR CITY

BY KYLE GRACE MILLS



Derived from the Irish term for "black pool" (*dubhlinn*), Dublin, Ireland, has been a home to the Irish people for more than a millennium. Even with its ancient pedigree, it's a city always quickening with the heartbeat of something new. Medieval castles and Gothic cathedrals share space with international restaurants, sleek hotels, and modern architectural marvels like the Spire of Dublin (Monument of Light), a 390-foot-high needle that pierces the moody blue sky. Within this cultural collage of past and future, local bakeries have been popping up that break the mold on what Irish baking truly means. Alongside the traditional scones and soda bread, travelers can now find sourdough, pâtisserie, and challah claiming a place on the breadboard. With every visit to one of the following bakeries, you'll find that the baking scene in Dublin is much like the city itself: innovation blossoming from heritage.

BREAD 41

41 Pearse St., Dublin 2

At the artisan Bread 41, you're immediately confronted with a hearth-style brick furnace and long, spanning display counter overflowing with boules, epis, and laminated pastries. Warning: visitors may be temporarily overwhelmed with the sumptuous selections. Custardos, their take on the Portuguese *pastéis de nata*, give way to croissants, morning buns, and sausage rolls. Of particular fame is their toothsome Old-World sourdough beloved by devout customers. "It's extremely simple and not too sour. We let the customers push us in the direction they want, and they have a massive hunger for bread, real bread," says Eoin Cluskey, owner and head baker. In the back, the emporium continues with a massive flour mill and wall-to-wall shelves of pickled and fermented ingredients, from house-made kimchi to preserved lemons. This hidden annex has become Eoin and his fellow bakers' workshop for creative experimentation on all things dough and fermentation. One genius creation to come from all this work is their in-house butter. "It all comes back to the butter," Eoin says when explaining the success behind their laminated pastries. "We culture our butter, which means we add buttermilk back to the churned butter. And our Irish dairy is second to none." It's exactly what'd you'd expect from the sourdough pioneer of Dublin, where "from scratch" is taken to the extremes. In addition to his baked goods, Eoin teaches sourdough workshops, paying forward some of the knowledge he gained as a child. "The way I was brought up, if you can listen, you can learn. My nan was a baker, and I grew up around it and it was wonderful. Now, I look to the new bakers," Eoin says.

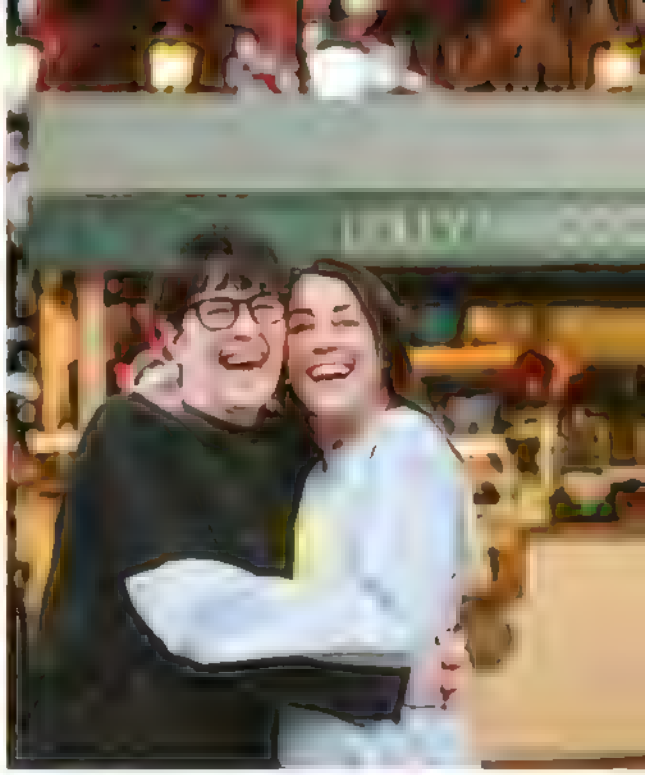
MUST-TRY: The crowning jewel of the display case is their confectioners' sugar-dusted Custardo, a laminated pastry tart shell filled with a creamy custard filling.

THE PEPPER POT

59 William St. S., Dublin 2

For the Pepper Pot, the Powerscourt Centre, an 18th-century Georgian manor transformed into a modern shopping center, might be the most scenic spot in Dublin to house a world-class bakery. With a slice of Victoria sponge cake or a pear, bacon, and Cheddar sandwich held together by thick-cut slabs of house-made bread, you can sit a spell and enjoy your historical surroundings from the balcony, a prime vantage point to admire the ferns, ivy, and spruce that hang like verdant chandeliers in the light-filled atrium. Run by Ballymaloe Cookery School-trained Marian Kilcoyne and sister Catherine Kilcoyne, the head baker, the Pepper Pot functions as a dual bakery and café, offering lunch fare and an impressive bread shelf featuring their new exploration into sourdough and their personal claim to fame, bagels. "Very few bakeries do their own homemade bagels, and we're very proud of ours. It was very hard to get a good one in Ireland that wasn't stodgy, and so we made our own," Catherine says. Their lofty sandwiches are enhanced by their signature white bread, a simultaneously downy and crisp invention. "We bake a variation of cob loaf, which is crusty on the outside and fluffy on the inside. It's a well-established white loaf we've made our own," Catherine says. But their sweet offerings, from towering scones to marbled chocolate-caramel squares, deserve special note. All baked in the tiny kitchen in back, these desserts offer elevated decadence all due to that secret Irish tradition of superior dairy and Old-World methods.

MUST-TRY: Victoria sponge, a divinely moist sponge cake layered with a double dose of jam on top and in the middle and a generous filling of freshly whipped cream.

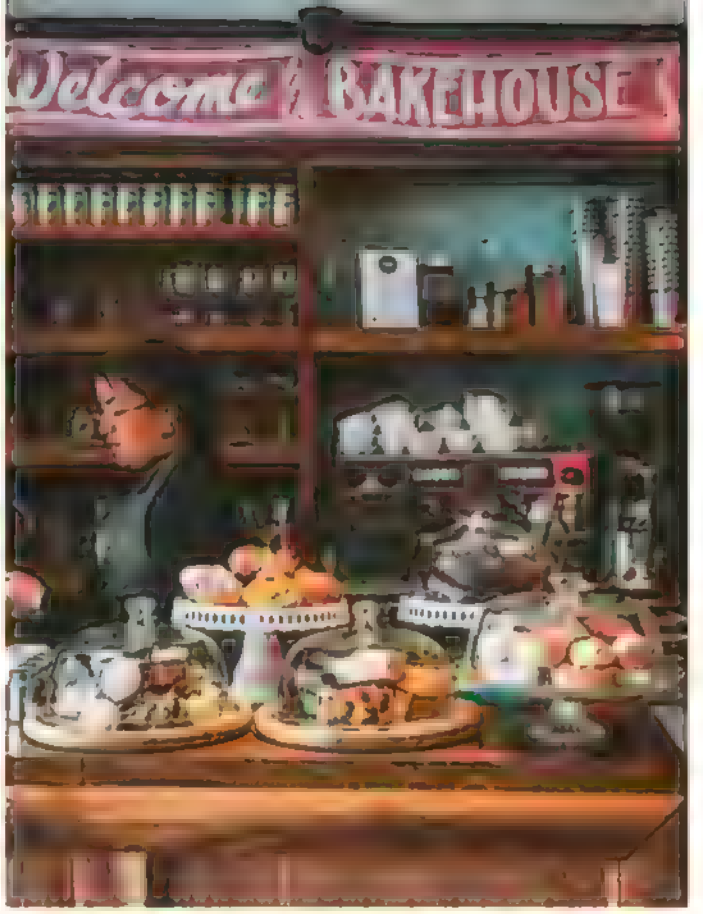


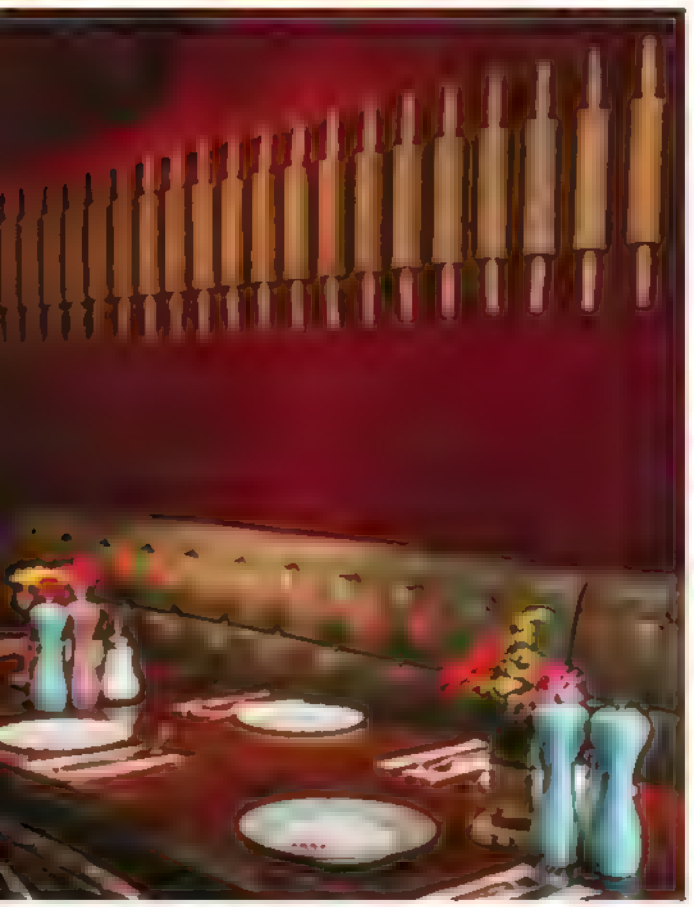
LOLLY AND COOKS

Drury St., Dublin 2

George's Street Arcade has been the Victorian architectural prize of Dublin since its rebuilding in 1894, housing indoor markets and stalls within dramatic red brick arches and luminous glass windows. Beckoning at the green-gated main entrance, the Lolly and Cooks booth greets intrepid shoppers with the welcoming scent of butter-rich pastries and breads. Helmed by two sisters, Lolly and Chirpy Strahan, the bakery was born of their mutual passion for Irish comfort food. The bakery, with five different locations dotting Dublin, has made a name for itself by serving soda breads, cakes, scones, and Savage Rolls, savory pastries that have earned a devoted cult following. Why the term "savage"? "In Ireland, if something's savage, it's amazing," Lolly clarifies. "It was a savage event when we made these." A recent addition to the Savage Rolls is the vegetarian Savage Roll, a happy accident Lolly invented after a night of one too many tipples. "I was a little drunk when I did it. I couldn't even remember what I put in them. But I basically discovered I'd made the vegetarian one naughty, very cheesy and bread crumb-y," Lolly says. Their vegetarian option is just one of the many inclusive baked goods they offer, including gluten-free, dairy-free, and sugar-free baked goods, ranging from Lemon & Rosemary Traybake to Aubergine Chocolate Cake (eggplant). At the heart of their enterprise is their devotion to locally sourced ingredients. "We're always working toward sustainability, buying local so we can support local farmers, including our mom. Our mother has a farm and supplies many of our pork, eggs, and dairy," Lolly says. One bite into their pork- and herb-packed Savage Roll and you'll realize it's an investment that has more than paid off.

MUST-TRY: Savage Roll, their savory staple featuring a flaky pastry that encases sausage or a vegetable filling and is the late-night snack of choice for Dubliners.





THE BAKEHOUSE

6 Bachelors Walk, North City, Dublin 1

Nestled on historic Bachelors Walk across the River Liffey like a pink-parceled pastry, The Bakehouse is a bakery and eatery serving up traditional Irish fare housed in especially homey digs. Owner and head baker Joanne Peat was an interior decorator before opening the bakery, a fact made evident when admiring the retro pop décor details of The Bakehouse. A row of blond wooden rolling pins line the magenta wall like a baker's take on a horizontal ladder. At the serving counter, where the bakery's Dublin Coddle and Gur Cake await delivery, white subway tiles gleam pink from the glow of a neon sign proclaiming, "Food from the Heart of Dublin"—a bright exclamation point on Joanne's mission to bring quintessential Irish comfort food to the increasingly cosmopolitan Dublin. The bakery crest, an image of the landmark two chimneys of the Poolbeg Generating Station, also announces Joanne's pride in old Dublin. This dedication to tradition stems from Joanne's grandad, Terry, who died about six months before the bakery was opened in 2011. "My grandad was a head baker at Bewley's, one of the great Dublin bakeries, for about 50 years, and we would call his place of work 'the bakehouse.' So much of what this place has become is inspired by him. And the country had just hit a recession and I wanted to return to our roots, offer a bit of comfort in this time," Joanne says. The sweet comfort has continued well past those hard times, nine years on, with a steady stream of customers enjoying her "delights," mini cakes filled with anything from apple to chocolate, as well as her Irish take on American buttermilk pancakes. It's the ideal place for those looking for their baked goods accompanied by a generous helping of Irish nostalgia.

MUST-TRY: Bakehouse Pancakes, an instant sensation that combines quality Irish ingredients with an American diner classic.

CAMERINO BAKERY

158 Capel St., Dublin 1

A neat package of a bakery, Camerino offers a little storefront with no sitting space—which is fine considering you're in Dublin and have much to see and do. All the same, you'll find yourself lingering in the bakery even after you've received your Raspberry Cheesecake Brownie, if only to breathe in the enchanting scent of fresh-baked golden challah and Irish honey-sweetened cakes for a moment longer. This little slice of heaven has had a long, winding journey to its brick-and-mortar existence. Owner Caryna Camerino, a native of Montreal, Canada, took a backpacking trip through Europe with a two-day stop in Ireland that has turned into a 17-year-long residency. During the recession in Ireland in 2007, Caryna had the unenviable job in HR of delivering layoffs and began to take on a new, comforting hobby: baking. The hobby turned into a side hustle at a farmers' market, which eventually turned into a wholesale business powered by her little Vespa and then the brick-and-mortar Camerino Bakery. On a shelf is a vintage coffee tin sporting "Caffe Camerino" in hot orange vintage scrawl with a uniquely touching backstory. Caryna's grandfather Enzo survived the Auschwitz death march during World War II, rescued by American soldiers who had seen a Caffe Camerino in Italy, a place owned and operated by Enzo's brothers. Her grandfather lived long enough to watch Caryna realize her dream, sending her a canister of Caffe Camerino coffee in celebration of the bakery's opening. One month later, on his birthday, he passed away. This key element of Jewish heritage comes through in the traditional challah Caryna serves daily in the bakery. In addition to dishing out finely crumbed scones, delicately frosted cakes, and oodles of traybakes, Caryna offers classes for cake decorating and bread baking for the public. And that's just the beginning. "My friends and I, all expats, have this expression, T.I.I., 'This is Ireland,' meaning things are possible here, magical here," says Caryna.

MUST-TRY: Scones, the hand-mixed and -made specialty they serve the traditional way, with salted Irish butter and their house-made raspberry jam.

ADVERTISING

Gluten-Free Chocolate Cake

better BAKING ACADEMY with Bob's Red Mill

OUR LATEST LESSON IN THE BETTER BAKING ACADEMY WITH BOB'S RED MILL: GLUTEN-FREE CHOCOLATE CAKE

Bob's Red Mill is the official flour of the *Bake from Scratch* test kitchen and our partner in an amazing one-year baking education program. For success in the kitchen, using premium flour is vital when creating delicious baked goods. But it's also crucial to master some essential baking techniques. We joined forces with Bob's Red Mill to ensure you have both key ingredients for success through the Better Baking Academy. In April, we unveiled our Gluten-Free Chocolate Cake that packs a triple threat: rich chocolate flavor; a stir-together, no-fuss method; and a gluten-free flour blend that'll blow your mind. Our magic gluten-free flour blend is comprised of four Bob's Red Mill products—Gluten Free 1-to-1 Baking Flour, Super Fine Almond Flour, Gluten Free Oat Flour, and Coconut Flour—each one bringing a signature texture boost to our cake base.

THE ULTIMATE GLUTEN-FREE FLOUR BLEND

Four specialty flours from Bob's Red Mill combine to create the supreme gluten-free base for our chocolate cake.

BOB'S RED MILL GLUTEN FREE 1-TO-1 BAKING FLOUR: This easy-to-use flour blend can be used in many of your favorite baking recipes, replacing traditional wheat-based flour cup for cup. Bob's Red Mill blends high-quality ingredients like sweet rice and brown rice flour, potato starch, sorghum flour, tapioca flour, and xanthan gum to create a blend that works wonderfully in recipes that call for baking powder and/or baking soda. The rice flours have a smooth, neutral flavor. Sorghum flour has a mildly sweet flavor. The potato starch, tapioca flour, and xanthan gum mimic the elasticity of gluten, giving chewiness, and also help the other flours bind together.

BOB'S RED MILL SUPER FINE ALMOND FLOUR: Bob's Red Mill almond flour is made from whole blanched almonds ground into a fine meal. Almond flour lends a nutty flavor and moist texture to baked goods, and it pairs especially well with other alternative baking flours like coconut and tapioca flour. Because almonds are high in fat, almond flour adds tenderness to your gluten-free baked goods.

BOB'S RED MILL GLUTEN FREE OAT FLOUR: At the onset of gluten-free baking, because of cross-contamination in factories, oat flour was not considered a strictly gluten-free product. But at Bob's Red Mill, their oat flour is processed, packaged, and tested in their dedicated gluten-free facility. The benefit of oat flour in gluten-free baking is how light and fine it is, creating fluffy cakes. Plus, the mild oat flour taste takes a natural back seat to the stronger flavors of spice, chocolate, or vanilla.

BOB'S RED MILL COCONUT FLOUR: Comprised of dried coconut meat that has been blended to a fine powder, coconut flour is high in fiber. Due to its high dietary fiber content, coconut flour is particularly absorbent, latching onto the moisture provided by eggs and dairy. To compensate, we add an extra egg to the base cake recipe. Because coconut flour is prone to clumping, it's best to sift it before using.

> Each of these specialty flours has a shorter shelf life than your typical all-purpose flour. To extend their longevity, you can store all four in the freezer for up to 4 months.

GLUTEN-FREE CHOCOLATE CAKE

Makes 1 (8-inch) cake

Behold the perfect chocolate cake that just happens to be gluten-free! Sporting a groundbreaking gluten-free flour blend of Bob's Red Mill Gluten Free 1-to-1 Baking Flour, almond flour, oat flour, and coconut flour, this cake has all the tenderness of a traditional one and still packs rich chocolate flavor. Finished with a smooth-as-silk Swiss Buttercream frosting, the cake offers decadence and dynamic texture for the ultimate gluten-free experience.

- **1 cup (200 grams) granulated sugar**
- **1 cup (227 grams) unsalted butter, melted**
- **1 cup (240 grams) unsweetened applesauce**
- **½ cup (170 grams) maple syrup**
- **5 large eggs (250 grams), room temperature and lightly beaten**
- **2 teaspoons (8 grams) vanilla extract**
- **1¼ cups (185 grams) Bob's Red Mill Gluten Free 1-to-1 Baking Flour**
- **¾ cup (72 grams) Bob's Red Mill Super Fine Almond Flour**
- **¾ cup (64 grams) Dutch process cocoa powder**
- **½ cup (30 grams) Bob's Red Mill Gluten Free Oat Flour**
- **¼ cup (28 grams) Bob's Red Mill Organic Coconut Flour**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (240 grams) whole buttermilk**

Swiss Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Line bottoms of 2 (8-inch) round cake pans with parchment paper; spray parchment and sides of pan with cooking spray.
2. In a large bowl, whisk together sugar, melted butter, applesauce, and maple syrup. Whisk in eggs and vanilla.
3. In a medium bowl, whisk together baking flour, almond flour, cocoa, oat flour, coconut flour, baking powder, baking soda, and salt. Sift flour mixture once. Gradually add flour mixture to sugar mixture alternately with buttermilk, whisking just until combined after each addition. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
5. Level cake layers, reserving tops. Place 1 cake layer on a cake stand. Spread 1¾ cups (315 grams) Swiss Buttercream on top, smoothing with an offset spatula. Top with remaining cake layer. Spread remaining buttercream on top and sides of cake. Crumble reserved cake tops; sprinkle onto buttercream as desired. Cover and refrigerate until ready to serve. Let stand at room temperature for 30 minutes before serving.

Swiss Buttercream

Makes about 5 cups

- **1¾ cups (350 grams) granulated sugar**
- **¾ cup (180 grams) egg whites (about 6 large egg whites)**
- **2 cups (454 grams) unsalted butter, softened**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. In the top of a double boiler, combine sugar and egg whites. Cook over simmering water, whisking occasionally, until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
2. Carefully transfer sugar mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat at high speed until stiff peaks form and bowl is cool to the touch, 7 to 8 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. (If buttercream breaks, beat for 2 to 3 minutes, and the emulsion will come back together.) Beat in vanilla and salt. Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let come to room temperature and rewhip before using.

ADVERTISING

FROST LIKE A PRO

1. Level cake layers, reserving tops. Using a long, serrated knife, make a notch at the base of the slight dome of one cooled cake layer. With knife parallel to the countertop, slice and level top. Repeat with remaining cake layer. This will keep your cakes perfectly even and will lend you the extra cake to create a crumble.

2. Place 1 cake layer on a cake stand. Spread 1¾ cups (315 grams) Swiss Buttercream on top, smoothing with an offset spatula. Measuring out the amount of buttercream is important because you want to ensure you have enough left over to cover the rest of the cake.

3. Top with remaining cake layer. Spread remaining buttercream on top and sides of cake. Place bench scraper or offset spatula on the cake stand so the edge of the scraper or spatula is vertical. Slowly turn the stand without moving the scraper until the surface is smooth, removing excess frosting from the edge of the scraper as necessary. Use a spatula to smooth the top of the cake, working from the outer edges of the top into the center, holding your spatula at a 45-degree angle, to create a level coat and clean edges.

4. Crumble reserved cake tops; sprinkle onto buttercream as desired. Cover and refrigerate until ready to serve. Let stand at room temperature for 30 minutes before serving. If your cake has been refrigerated for a long period of time, let stand at room temperature for 30 minutes so the buttercream can soften a bit for a better texture.

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origin of a classic

Barmbrack

THIS HUMBLE IRISH FRUITCAKE HAS BEEN TELLING PEOPLE'S FORTUNES FOR CENTURIES. IRISH CHEF, COOKBOOK AUTHOR, AND HOST OF *BIGGER BOLDER BAKING* SHARES HOW IT CAN BRING YOU LOTS OF LUCK—OR NONE AT ALL

BY GEMMA STAFFORD
PHOTOGRAPHY BY WILLIAM DICKEY
FOOD STYLING BY VANESSA ROCCHIO
STYLING BY LUCY FINNEY

Food memories are some of the fondest ones I have from growing up in Ireland. I was born in a small town in the south east, and my passion for baking drove me to train as a professional chef under Darina Allen at Ireland's premier cooking school, Ballymaloe. I worked as a personal chef in Italy and Australia before settling down in the United States. When people ask me what I miss most about Ireland, I always say the food—unless my family is in earshot; then I have to think fast. But honestly, my love for food from a young age was what set me on my culinary journey to becoming a professional chef.

Barmbrack, also known as tea brack or just called "brack" for short, is a cake synonymous with Halloween in Ireland, but it's really baked year-round. It's a quick bread-like cake typically dotted with dried fruit like raisins, sultanas, and currants soaked in Irish tea alongside warm spices and citrus peel. The Irish term for this, *bairín breac*, means "speckled bread," indicating that the fruit was scarce in the loaf.

Halloween and many of its modern traditions can be traced back to the ancient Celtic world of Ireland. The holiday wasn't mentioned in the US until the mid-19th century, after the mass transatlantic emigration of more than 2 million Irish during the Great Famine. One Halloween tradition that hasn't quite left the Emerald Isle, however, is barmbrack. In olden times at Halloween, which coincided with the harvest, luxurious ingredients, like imported fruit, would be gathered to make the Christmas cakes. Baking the fruits into a cake was a way to preserve them. The eggs, which were free-range and also quite seasonal, would be scarcer as the winter months rolled on. The barmbrack, in a sense, was a taster, a treat at that time of year, with the promise of Christmas. It's not as rich as cake, but more like a sweet quick bread with a scattering of dried fruit and spice when available, but that's not the only thing that classically goes inside of it.

Every October, families across Ireland decorate their homes and enjoy a loaf of barmbrack. Famed Irish author James Joyce even references the age-old barmbrack in the opening paragraph of one his short stories in *Dubliners*: "The fire was nice and bright and on one of the side-tables were four very big barmbracks. These barmbracks seemed uncut; but if you went closer you would see that they had been cut into long thick even slices and were ready to be handed round at tea."

Another fortune-telling tradition that continues today is the inclusion of symbolic charms baked into the bread, meant to indicate the different fortunes of the recipient. There are a few traditional charms: a pea, a piece of cloth, a coin (originally a silver sixpence), and a ring. A dried pea means the person will not marry, a piece of cloth symbolizes the person will be poor, a coin means the person will enjoy good fortune, and a ring, which is most common today, means the person will be married within the year. The person who gets the

ring is meant to place it under their pillow, and they will dream of the person they will marry. When the bread is sliced and served, everyone immediately checks to see who got the ring. It's worth mentioning that this tradition goes as far back as the Druids in Ireland. Those guys were pretty old-school. It's 2020; you do you. At New Year's, people throw bits of brack out the back door of their home to ward off poverty in the coming year.

Now, let's talk tea! Tea is not just a drink in Ireland but a way of life. In Ireland, you wouldn't be in someone's house five minutes before you were offered a cup of tea. And then offered four more times. We pretty much don't function as a nation without putting on the kettle. Brewed black tea is a key component in barmbrack, so I raided my stash of Barry's Tea to soak my fruit in for the base of this recipe. This method is popular in fruitcake-making in Ireland. It adds a deep flavor and color to the cake.

Citrus is also a prominent flavor in barmbrack, so I kept it traditional with the addition of candied citrus peel, which is orange and lemon zest that has been cooked in sugar until soft. As a child, I would pick this out, but as I got older, it became my favorite part.

I have eaten my fair share of barmbrack over the years, and being 100-percent Irish myself, I think I have earned the right to put my chef's hat on and develop my own spin on this Irish classic. I wanted to update this recipe a little but still stick with tradition. Combining an old recipe with some bold new flavors is how new traditions are made. Now living in California, I am privy to some amazing seasonal fruits, like cherries. Beautiful fresh, but in my opinion, they're even better dried, as the flavor is concentrated. Now that we are heading into cherry season, I knew they would add a lovely depth of flavor to this recipe.

Smeared with Irish butter and served with a cup of tea (again with the tea), you are halfway to heaven. Or, as my Irish mammy would say, "You wouldn't call the queen your aunt." Translation: you are so content after eating your barmbrack that even becoming royalty wouldn't make the moment better.

Gemma's cookbook *Bigger Bolder Baking: A Fearless Approach to Baking Anytime, Anywhere* (Houghton Mifflin Harcourt, 2019) helps you bake the best dessert recipes, bread, and more with confidence.

Follow Gemma: *biggerbolderbaking.com* @gemma_stafford

Barmbrack

Makes 1 (9-inch) cake

Recipe courtesy of Gemma Stafford

Barmbrack is delicious toasted and smeared with butter. Brushing the just-baked cake with honey gives it extra shine and sweetness.

1⅓ cups (293 grams) firmly packed dark brown sugar
2 cups plus 4 teaspoons (500 grams) hot strong-brewed black Irish breakfast tea*
1¼ cups (200 grams) dried cherries
1 cup (128 grams) raisins
1 cup (128 grams) golden raisins
¼ cup (32 grams) candied citrus peel
3 cups (375 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
1 teaspoon (2 grams) mixed spice or pumpkin pie spice
½ teaspoon (1.5 grams) kosher salt
2 large eggs (100 grams), lightly beaten
2 tablespoons (42 grams) honey
Unsalted butter and honey, to serve

1. In a medium bowl, place brown sugar. Pour hot tea over sugar, and stir until sugar is completely melted. Add cherries, raisins, golden raisins, and citrus peel, stirring to combine. Cover with a piece of plastic wrap, and let stand at room temperature overnight to soak.
2. Preheat oven to 325°F (170°C). Butter a tall-sided 9-inch round cake pan or springform pan; line bottom of pan with parchment paper.
3. In a large bowl, whisk together flour, baking powder, spice, and salt. Gradually add fruit mixture to flour mixture alternately with eggs. Stir until well combined and no dry streaks remain. (See Note.) Pour batter into prepared pan.
4. Bake until golden and a wooden pick inserted in center comes out clean, 1 hour and 20 minutes to 1 hour and 30 minutes, covering with foil after 1 hour of baking to prevent excess browning. Let cool in pan for 20 minutes. Remove from pan, and place on a wire rack. Using a pastry brush, brush honey onto warm cake. Let cool completely. Store in an airtight container for up to 1 week. Serve with butter and honey.

**Use 2 teabags to get extra-strong flavor.*

Note: *If you want to include a trinket in your barmbrack, wrap it in parchment, and add it to the batter before pouring the batter into the pan.*

Peach Streusel Snack Cake

WEEKNIGHT BAKING HAS NEVER BEEN MORE FRUITFUL WITH AN EASY CAKE THAT'S PERFECT FOR BREAKFAST, DESSERT, OR THOSE MOMENTS WHEN YOU'RE CRAVING SOMETHING SWEET

PEACH STREUSEL SNACK CAKE

Makes 1 (9-inch) cake

This spiced snack cake has it all: sweetness from the peaches, tang from the sour cream, and just the right amount of crunch from the Oat Streusel.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar, divided
- ⅓ cup (73 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (9 grams) vanilla bean paste
- 2 cups (250 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ teaspoon (1.5 grams) ground ginger
- 1 cup (240 grams) sour cream, room temperature
- ½ teaspoon (1 gram) ground cardamom
- 2½ cups (448 grams) ¾-inch-chopped peeled fresh or frozen* peaches, divided (4 to 5 medium peaches)
- Oat Streusel (recipe follows)
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, ⅔ cup (133 grams) granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.

3. In a medium bowl, whisk together flour, baking powder, salt, and ginger. Add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Spoon half of batter (about 438 grams) into prepared pan; using a small offset spatula, smooth into an even layer.

4. In a medium bowl, stir together cardamom and remaining ⅓ cup (67 grams) granulated sugar; add 1¼ cups (224 grams) peaches, tossing until well combined. Spoon peach mixture evenly onto batter in pan. Spoon remaining batter onto peach mixture, smoothing into an even layer. (It's OK if some peaches peek through.) Top with Oat Streusel and remaining 1¼ cups (224 grams) peaches.

5. Bake until a wooden pick inserted in center comes out clean, 50 minutes to 1 hour, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 10 minutes. Run a sharp knife around sides of pan between paper and pan. Using excess parchment as handles, remove cake from pan. Garnish with confectioners' sugar, if desired. Serve warm or at room temperature.

**If using frozen peaches, be sure to thaw, drain, and pat dry before using in this recipe.*

Oat Streusel

Makes ½ cup

- ⅓ cup (73 grams) firmly packed light brown sugar
- 2 tablespoons (28 grams) unsalted butter, melted
- ⅛ teaspoon kosher salt
- ⅓ cup (42 grams) all-purpose flour
- ¼ cup (23 grams) old-fashioned oats
- ¼ teaspoon ground cinnamon

1. In a small bowl, stir together brown sugar, melted butter, and salt until well combined. Stir in flour, oats, and cinnamon until well combined. Use immediately, or refrigerate until ready to use.

A Magical Bread

IRISH CULINARY ICON DARINA ALLEN TAKES US BACK TO HER CHILDHOOD HOME IN THE COUNTRYSIDE OF THE IRISH MIDLANDS, WHERE SHE LEARNED TO MAKE IRISH SODA BREAD AS A LITTLE GIRL

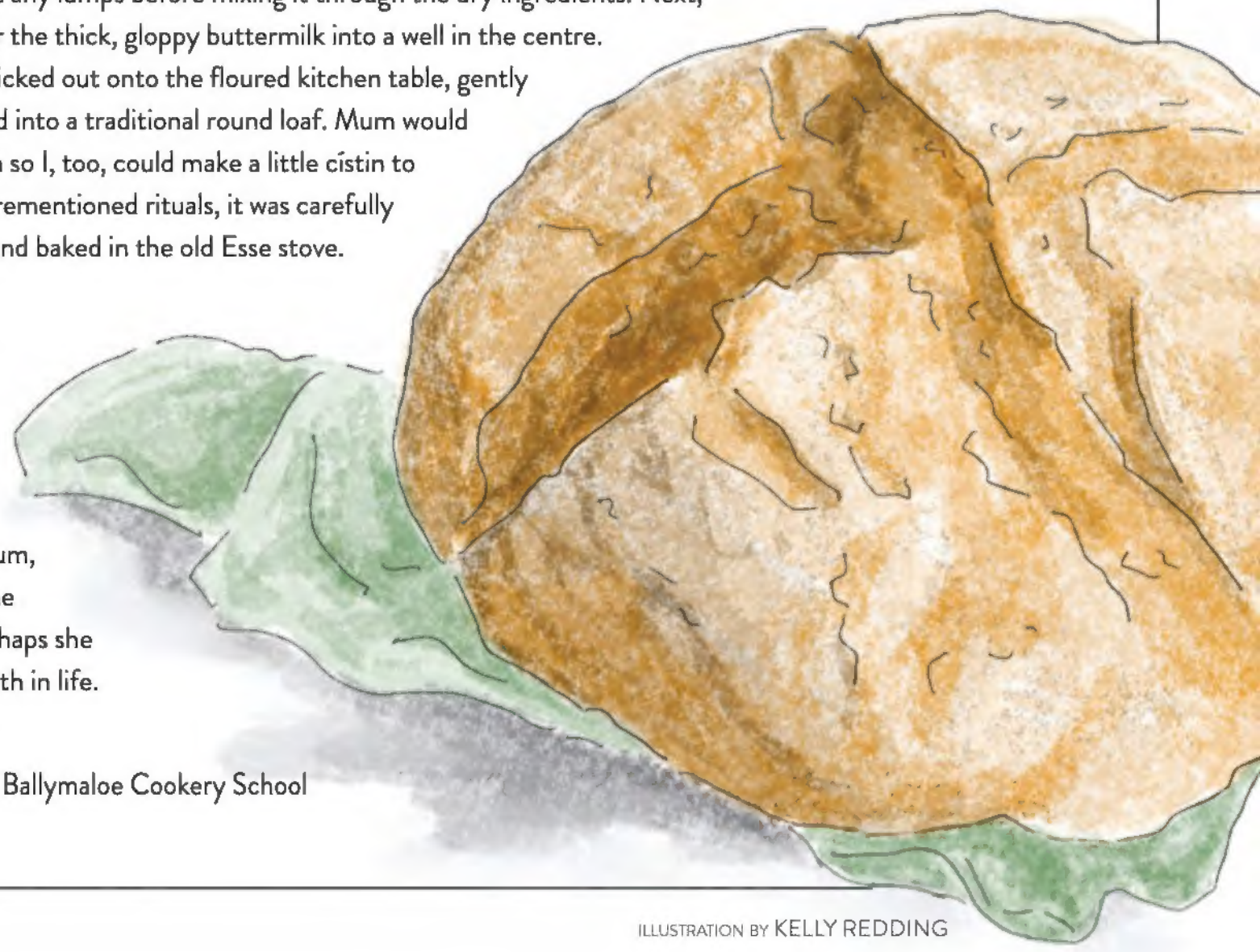
How lucky am I, the eldest of nine children, whose mum loved to cook. We lived in a country village called Cullohill in County Laois, and cooking was always going on in our kitchen, always something bubbling in a big pot or casserole on the stove.

Mum made brown soda bread every day and marked the loaf with a cross—the traditional blessing—and pricked it in the four corners to "let the fairies out of the bread." This was deadly serious. If you didn't let the fairies escape, they would jinx your bread! The fairies were always up to mischief in Ireland: they soured milk, stole butter, and were generally a nuisance, blamed for anything that went awry at a time when people were deeply superstitious.

One of my earliest childhood memories was watching Mummy making soda bread. Mixing the white flour with coarse wheaten flour in the wide enamel "bread basin," a teaspoon of salt and then she'd rub the bread soda (bicarbonate of soda) between the palms of her hands to smooth out any lumps before mixing it through the dry ingredients. Next, from the sour milk jug, she'd pour the thick, gloppy buttermilk into a well in the centre. A quick mix and the dough was flicked out onto the floured kitchen table, gently tidied up, flipped over, and shaped into a traditional round loaf. Mum would give me a little lump of the dough so I, too, could make a little cístin to bake alongside her. After the aforementioned rituals, it was carefully lifted onto a floured baking tray and baked in the old Esse stove.

I so remember the excitement waiting for my loaf to be baked. I'd lift it proudly onto a wire rack to cool beside Mum's loaf. Invariably, it would be hard and crusty from overhandling, but Mum, to encourage me, would assure me it was delicious. Who knows—perhaps she sowed the seeds for my future path in life.

—Darina Allen, Founder of Ballymaloe Cookery School



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